
Food Is Good.

232 MEETING STREET
CHS — SC

STARTERS

Chicken Liver Pâté	pickles, dijon, brioche	18
Prosciutto + Jimmy Red Cornbread	brown butter, persimmon, gruyère	21
Crudo of Yellowfin Tuna*	seaweed vinaigrette, bel fiore, kohlrabi	19
Nantucket Bay Scallop Aguachile*	cress, pomegranate, brussels sprout	21
Lamb Tartare*	pecan, aged cheddar, horseradish, seedy rye crisps	19
Porchetta Tonnato	fuji apple, escarole, caper	17
Classic Arugula Salad	crispy shallot, pecorino canestrato, arbequina	17
Ricotta Gnocchi alla Bolognese		25
Cavatelli + Short Rib Ragu	red wine, soffrito, dandelion	19
Carolina Gold Crab Rice*	smoked roe, popped sorghum, benne	23

MAINS

Grilled Grey Triggerfish + Fall "Risi e Bisi"	broccoli farrotto, butterkin squash, marigold	36
Sautéed Pomfret	blood orange chermoula, cauliflower, celery root purée, walnut	37
Miso Marinated Gag Grouper	red shrimp, greens, roasted chicken broth	39
Lowcountry Bourride	white shrimp, mussel, carolina gold rice, butterbean	36
Brick Pressed Chicken	potato + bacon pave, prune jus, chive	36
Cast Iron Coulotte Steak*	shiitake conserva, hakurei turnip, bordelaise	42

Date: **01 DEC 2021**

Chef: *Jason Stanhope*

*Consuming raw or undercooked food items may increase your risk of foodborne illness.

