
Food Is Good.

232 MEETING STREET
CHS — SC

STARTERS

Chicken Liver Pâté	pickles, dijon, brioche	19
Melon + Sherry Sabayon	brown butter, pine nuts, lime	16
Yellowfin Tuna + Carolina Gold Rice Bowl*	benne, popped sorghum, ikura	23
Porchetta Tonnato	fennel, young carrots, caper	17
Sliced Heirloom Tomatoes + Smokey Oregon Blue	pickled ramps, chive	18
Salad Lyonnaise*	poached duck egg, benton's bacon, crouton	21
Ricotta Gnocchi alla Bolognese	parmesan	27
Chicken Meatballs + Chilled Cucumber Soup	herbs, black pepper	22
Vine Ripe Tomato Tarte Tatin	fromage blanc, cured olive	25
Burnt Eggplant + Cottage Cheese	brown bread	19

MAINS

Grilled Swordfish + Bibb Lettuce	zucchini, cauliflower, herbs	39
Sautéed B-Liner Snapper	sauce of leek + top neck clams, fresh dug potatoes	41
Baked Yellow Edge Grouper	heirloom tomato + sweet corn vierge, butter bean	43
Lowcountry Bourride	white shrimp, mussel, carolina gold rice, butter bean	41
Pork Tenderloin Milanese	genovese + siciliano pesto, endive, pecorino	39
Cast Iron Rib Eye Steak*	chanterelle mushroom conserva, bordelaise	56
Skillet Okra	benne, lemon	15
Yukon Gold Potato Purée		15

Date: **06 AUG 2022**

Chef: *Jason Stanhope*

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

