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## Food Is Good.

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232 MEETING STREET  
CHS — SC

Red Ace Beet + Housemade Cottage Cheese	kumquat, brown bread	18
Dutch Fork Pumpkin Soup	black winter truffle, sweet potato	18
Salad of Winter Lettuces	artichoke, black truffle vinaigrette	20
Charleston Wakefield Cabbage Salad	farm egg, buttermilk, seeds, dill	17
Warm Shrimp + Radicchio Salad	citrus, sweet onion, guanciale	23
Yellowfin Tuna Crudo*	meyer lemon, castelvetro olive, endive	24
Chicken Liver Pâté	pickles, dijon, brioche	23
Wagyu Steak Tartare*	black truffle, celery, walnut	35
Lady Edison Country Ham	cress, strawberry, pleasant ridge reserve	24
Broiled Steamboat Creek Oysters*	green garlic, preserved lemon, calabrian chili	18
Ricotta Gnocchi + Lamb Bolognese	parmesan, mint	28
Rock Shrimp Scampi	fresh spaghetti, lemon, bottarga, breadcrumb	30
Slow Baked Black Sea Bass	heirloom peas, artichoke dashi	44
Sautéed Snowy Grouper	caraflex cabbage, sweet potato, vidalia onion velouté	43
Mustard Crusted Swordfish	cauliflower, capers, brown butter chicken jus	43
Bouillabaisse	white shrimp, brown rice, piquillo, rouille crostini	44
Duroc Pork Schnitzel	cider vinegar, winter chicories, horseradish, cornichon	42
Cast Iron Wagyu Bavette*	roast mushrooms, broccolini, young carrot	49
Yukon Gold Potato Purée		15

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Date: 02 MAR 2024

Chef: *Mike Lata*

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

