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## Food Is Good.

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232 MEETING STREET  
CHS — SC

<b>Red Ace Beet + Housemade Cottage Cheese</b>	kumquat, brown bread	18
<b>Dutch Fork Pumpkin Soup</b>	black winter truffle, brown butter crouton	18
<b>Wakefield Cabbage + Asparagus Salad</b>	farm egg, buttermilk, shiitake, seeds, dill	17
<b>Young Arugula Salad</b>	crispy shallot, pleasant ridge reserve	19
<b>Bluefin Tuna Crudo*</b>	lemon vinaigrette, snap pea, sweet onion	24
<b>Chicken Liver Pâté</b>	house pickles, dijon, brioche	23
<b>Steak Tartare*</b>	crispy sunchoke, pimenton aioli	21
<b>Broiled Steamboat Creek Oysters*</b>	green garlic, preserved lemon, calabrian chili	18
<b>Ricotta Gnocchi + Lamb Bolognese</b>	parmesan, mint	28
<b>Rock Shrimp Scampi</b>	fresh spaghetti, lemon, bottarga, breadcrumb	30
<b>Slow Baked Snowy Grouper</b>	heirloom peas, asparagus, artichoke dashi	44
<b>Pan Roasted Jumbo Flounder</b>	cabbage, danver carrot, vidalia velouté	43
<b>Sautéed Softshell Crabs</b>	snap peas, cauliflower, brown butter, caper, lemon	48
<b>Bouillabaisse</b>	white shrimp, brown rice, piquillo, rouille crostini	44
<b>Duroc Pork Schnitzel</b>	cider vinegar, chicories, horseradish, cornichon	42
<b>Cast Iron Coulotte Steak*</b>	roast mushroom, carrot	49
<b>Yukon Gold Potato Purée</b>		15

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Date: **18 APR 2024**

Chef: *Mike Lata*

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

