
Food Is Good.

232 MEETING STREET
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| Red Ace Beet + Housemade Cottage Cheese | kumquat, brown bread | 18 |
| Dutch Fork Pumpkin Soup | black winter truffle, brown butter crouton | 18 |
| Wakefield Cabbage + Asparagus Salad | farm egg, buttermilk, shiitake, seeds, dill | 17 |
| Young Arugula Salad | crispy shallot, pleasant ridge reserve | 19 |
| Bluefin Tuna Crudo* | lemon vinaigrette, snap pea, sweet onion | 24 |
| Chicken Liver Pâté | house pickles, dijon, brioche | 23 |
| Steak Tartare* | crispy sunchoke, pimenton aioli | 21 |
| 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 |
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| Slow Baked Yellowedge Grouper | heirloom peas, asparagus, artichoke dashi | 44 |
| Pan Roasted Jumbo Flounder | cabbage, danver carrot, vidalia velouté | 43 |
| Sautéed Softshell Crabs | snap peas, cauliflower, brown butter, caper, lemon | 48 |
| Bouillabaisse | white shrimp, brown rice, piquillo, rouille crostini | 44 |
| Duroc Pork Schnitzel | cider vinegar, escarole, horseradish, cornichon | 42 |
| Cast Iron Coulotte Steak* | roast mushroom, carrot, spring onion | 49 |
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| Yukon Gold Potato Purée | | 15 |

Date: **20 APR 2024**

Chef: *Mike Lata*

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

