
Food Is Good.

232 MEETING STREET
CHS — SC

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
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
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
Yukon Gold Potato Purée		15

Date: **23 APR 2024**

Chef: *Mike Lata*

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

