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## Food Is Good.

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232 MEETING STREET

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|------------------------------------------------|-------------------------------------------------------------|----|
| <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>Napa Cabbage + Asparagus Salad</b>          | farm egg, buttermilk, shiitake, seeds, dill                 | 17 |
| <b>Young Arugula Salad</b>                     | crispy shallot, pleasant ridge reserve                      | 19 |
| <b>Chicken Liver Pâté</b>                      | bread and butter pickles, marinated carrots, 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>Sauteéd Snowy Grouper</b>                   | heirloom peas, asparagus, artichoke dashi                   | 44 |
| <b>Slow Baked Black Sea Bass</b>               | wakefield cabbage, carrot, vidalia velouté                  | 43 |
| <b>Jumbo Flounder en Croûte</b>                | little neck clam chowder, leek, peas, tarragon              | 46 |
| <b>Bouillabaisse</b>                           | white shrimp, brown rice, piquillo, rouille crostini        | 44 |
| <b>Duroc Pork Schnitzel</b>                    | cider vinegar, escarole, horseradish, cornichon             | 42 |
| <b>Pan Roasted Coulotte Steak*</b>             | danver carrot, spring onion, mizuna                         | 49 |
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| <b>Yukon Gold Potato Purée</b>                 |                                                             | 15 |

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Date: **25 APR 2024**

Chef: *Mike Lata*

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

