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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>Napa Cabbage + Asparagus Salad</b>	farm egg, buttermilk, shiitake, seeds, dill	17
<b>Young Arugula Salad</b>	crispy shallot, pleasant ridge reserve	19
<b>English Pea Velouté</b>	benton's bacon, ramp	16
<b>Yellowfin Tuna Crudo*</b>	lemon vinaigrette, snap pea, sweet onion	24
<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>	mâitre d'hôtel butter, guanciale	18
<b>Ricotta Gnocchi + Lamb Bolognese</b>	parmesan, mint	28
<b>Rock Shrimp Scampi</b>	fresh spaghetti, lemon, bottarga, breadcrumb	30
<b>Slow Baked Gag Grouper</b>	heirloom peas, asparagus, artichoke dashi	44
<b>Grilled Grey Triggerfish</b>	bok choy, danver carrot, sweet onion soubise	43
<b>Jumbo Flounder en Croûte</b>	little neck clam chowder, leek, peas, tarragon	46
<b>Bouillabaisse</b>	white shrimp, fresh dug potato, piquillo, rouille crostini	44
<b>Duroc Pork Schnitzel</b>	cider vinegar, escarole, horseradish, cornichon	42
<b>Pan Roasted Bavette Steak*</b>	roasted spring vegetables, young mustard greens	49
<b>Yukon Gold Potato Purée</b>		15

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Date: **14 MAY 2024**

Chef: *Mike Lata*

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

