
Food Is Good.

232 MEETING STREET

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| Red Ace Beet + Housemade Cottage Cheese | kumquat, brown bread | 18 |
| Wakefield Cabbage Salad | farm egg, buttermilk, shiitake, seeds, dill | 17 |
| Young Arugula Salad | crispy shallot, pleasant ridge reserve | 19 |
| English Pea Velouté | benton's bacon, rosemary | 16 |
| Yellowfin Tuna Crudo* | basil vinaigrette, zucchini, sweet onion | 24 |
| Chicken Liver Pâté | bread and butter pickles, marinated carrots, dijon, brioche | 23 |
| Steak Tartare* | crispy sunchoke, pimenton aioli | 21 |
| Broiled Steamboat Creek Oysters* | mâitre d'hôtel butter, guanciale | 18 |
| Ricotta Gnocchi + Lamb Bolognese | parmesan, mint | 28 |
| Rock Shrimp Scampi | fresh spaghetti, lemon, bottarga, breadcrumb | 30 |
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| Slow Baked Gag Grouper | heirloom peas, pole bean, artichoke dashi | 44 |
| Benne Crusted Swordfish | wakefield cabbage, danver carrot, sweet onion soubise | 43 |
| B-Liner Snapper en Croûte | little neck clam chowder, leek, peas, tarragon | 46 |
| Bouillabaisse | white shrimp, fresh dug potato, piquillo, rouille crostini | 44 |
| Duroc Pork Schnitzel | cider vinegar, chicories, horseradish, cornichon | 42 |
| Pan Roasted Bavette Steak* | roasted spring vegetables, young mustard greens | 49 |
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| Fresh Dug Nicola Potato Purée | | 15 |

Date: **31 MAY 2024**

Chef: *Mike Lata*

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

