
Food Is Good.

232 MEETING STREET
CHS — SC

Burnt Eggplant + Housemade Cottage Cheese	brown bread	18
Wakefield Cabbage Salad	farm egg, buttermilk, shiitake, seeds, dill	17
Young Arugula Salad	crispy shallot, pleasant ridge reserve	19
Heirloom Tomato Tonnato	wicker white cucumber, thai basil	18
Chicken Liver Pâté	seasonal accompaniments, dijon, brioche	23
Wagyu Steak Tartare*	crispy sunchoke, pimenton aioli	21
Broiled Steamboat Creek Oysters*	mâitre d'hôtel butter, country ham	18
Ricotta Gnocchi + Lamb Bolognese	parmesan, mint	28
White Shrimp Scampi	fresh spaghetti, lemon, bottarga, breadcrumb	30
John's Island Tomato Tarte Tatin	fromage blanc, cured olive	25
Slow Baked Gag Grouper	heirloom peas, pole bean, artichoke dashi	44
Grilled Grey Triggerfish	wakefield cabbage, danver carrot, sweet onion soubise	43
Jumbo Flounder en Croûte	little neck clam chowder, leek, peas, tarragon	46
Bouillabaisse	summer vegetables, brown rice, rouille crostini	44
Duroc Pork Schnitzel	cider vinegar, escarole, horseradish, cornichon	42
Pan Roasted Wagyu Steak*	roasted vegetables, watercress	49
Fresh Dug Nicola Potato Purée		15

Date: **18 JUN 2024**

Chef: *Mike Lata*

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

