
Food Is Good.

232 MEETING STREET
CHS — SC

Burnt Eggplant + Housemade Cottage Cheese	brown bread	18
Napa Cabbage Salad	farm egg, buttermilk, shiitake, seeds, dill	17
Young Arugula Salad	crispy shallot, pleasant ridge reserve	19
Bluefin Tuna Crudo*	basil vinaigrette, zucchini, sweet onion	24
Chicken Liver Pâté	seasonal accompaniments, dijon, brioche	23
Wagyu Steak Tartare*	crispy potato, pimenton aioli	21
Broiled Steamboat Creek Oysters*	mâitre d'hôtel butter, country ham	18
Ricotta Gnocchi + Lamb Bolognese	parmesan, mint	28
White Shrimp + Spaghetti	spicy pomodoro, bottarga, breadcrumb	30
John's Island Tomato Tarte Tatin	fromage blanc, cured olive	25
Slow Baked Snowy Grouper	field peas, zucchini, artichoke dashi	43
Grilled Swordfish	sauce vierge, sweet corn, chanterelle	44
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 Bavette*	jimmy nardello, king trumpet, bordelaise	49
Yukon Gold Potato Purée		15

Date: **09 JUL 2024**

Chef: *Mike Lata*

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

