
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
Bluefin Tuna Crudo*	basil vinaigrette, zucchini, sweet onion	25
Chicken Liver Pâté	seasonal accompaniments, dijon, brioche	23
Wagyu Steak Tartare*	crispy potato, pimenton aioli	21
Broiled Steamboat Creek Oysters*	ají dulce pepper, oregano	18
Ricotta Gnocchi + Lamb Bolognese	parmesan, mint	28
White Shrimp + Spaghetti	spicy pomodoro, bottarga, breadcrumb	30
Vine Ripe Tomato Tarte Tatin	fromage blanc, cured olive	25
Slow Baked American Red Snapper	field peas, zucchini, artichoke dashi	43
Grilled Grey Triggerfish	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
Chicken al Mattone	heirloom tomato, basil pesto, pine nut	43
Pan Roasted Wagyu Bavette*	jimmy nardello pepper, king trumpet, bordelaise	49
Yukon Gold Potato Purée		15
Skillet Okra	roasted garlic aioli	15

Date: **26 JUL 2024**

Chef: *Mike Lata*

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

