
Food Is Good.

232 MEETING STREET
CHS — SC

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| Burnt Eggplant + Housemade Cottage Cheese | brown bread | 18 |
| Wakefield 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 |
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| Slow Baked B-Liner Snapper | 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 |
| Chicken al Mattone | heirloom tomato, basil pesto, pine nut | 43 |
| Pan Roasted Wagyu Bavette* | jimmy nardello pepper, king trumpet, bordelaise | 49 |
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| Yukon Gold Potato Purée | | 15 |
| Skillet Okra | roasted garlic aioli | 15 |

Date: **31 JUL 2024**

Chef: *Mike Lata*

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

