
Food Is Good.

232 MEETING STREET
CHS — SC

Burnt Eggplant + Housemade Cottage Cheese	brown bread	18
Arugula Salad	pecorino canestrato, crispy shallot	19
Napa Cabbage Salad	farm egg, buttermilk, shiitake, seeds, dill	19
Chicken Liver Pâté	seasonal accompaniments, dijon, brioche	23
Wagyu Steak Tartare*	crispy potato, pimenton aioli	21
Lady Edison Country Ham + Asian Pear	brown butter, pleasant ridge reserve	25
Broiled Lady Island Oysters*	ají dulce pepper, oregano	18
Ricotta Gnocchi + Lamb Bolognese	parmesan, mint	28
Pumpkin + Farm Egg Raviolo*	chanterelle mushroom	26
Vine Ripe Tomato Tarte Tatin	fromage blanc, cured olive	25
Slow Baked Yellowedge Grouper	honeynut velouté, collards, muscadine, hazelnut	45
Grilled Grey Triggerfish	sauce vierge, chanterelle, sweet corn	44
Jumbo Flounder en Croûte	little neck clam chowder, leek, peas, tarragon	46
Bouillabaisse	butterbean, brown rice, rouille crostini	44
Chicken al Mattone	heirloom tomato, basil pesto, pine nut	43
Pan Roasted Wagyu Bavette*	shishito pepper, eggplant, bordelaise	49
Yukon Gold Potato Purée		15
Skillet Okra	roasted garlic aioli	14

Date:
01 OCT 2024

Chef: *Mike Lata*

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

