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## Food Is Good.

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232 MEETING STREET

CHS — SC

<b>Burnt Eggplant + Housemade Cottage Cheese</b>	brown bread	18
<b>Arugula Salad</b>	pecorino canestrato, crispy shallot	19
<b>Napa Cabbage Salad</b>	farm egg, buttermilk, shiitake, seeds, dill	19
<b>Chicken Liver Pâté</b>	seasonal accompaniments, dijon, brioche	23
<b>Wagyu Steak Tartare*</b>	crispy potato, pimenton aioli	21
<b>Lady Edison Country Ham + Asian Pear</b>	brown butter, pleasant ridge reserve	25
<b>Broiled Steamboat Creek Oysters*</b>	ají dulce pepper, oregano	18
<b>Ricotta Gnocchi + Lamb Bolognese</b>	parmesan, mint	28
<b>Pumpkin + Farm Egg Raviolo*</b>	chanterelle mushroom	26
<b>Vine Ripe Tomato Tarte Tatin</b>	fromage blanc, cured olive	25
<b>Slow Baked Snowy Grouper</b>	butternut velouté, collards, red grape, hazelnut	45
<b>Grilled Grey Triggerfish</b>	sauce vierge, king trumpet, sweet corn	44
<b>B-Liner Snapper en Croûte</b>	little neck clam chowder, leek, peas, tarragon	46
<b>Bouillabaisse</b>	butterbean, brown rice, rouille crostini	44
<b>Pork Schnitzel</b>	cider vinegar, chicories, rock shrimp, cornichon	43
<b>Pan Roasted Wagyu Bavette*</b>	shishito pepper, eggplant, bordelaise	49
<b>Yukon Gold Potato Purée</b>		15
<b>Skillet Okra</b>	roasted garlic aioli	14

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Date:  
15 OCT 2024

Chef: *Mike Lata*

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

