
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
Steak Tartare*	crispy potato, pimenton aioli	21
Lady Edison Country Ham + Asian Pear	brown butter, pleasant ridge reserve	25
Country Terrine en Croûte	whole grain mustard sauce	24
Broiled Steamboat Creek 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	butternut velouté, collards, red grape, hazelnut	45
Grilled Grey Triggerfish	sauce vierge, chanterelle, sweet corn	44
Brioche Crusted B-Liner Snapper	little neck clam chowder	46
Bouillabaisse	butterbean, brown rice, rouille crostini	44
Pork Schnitzel	cider vinegar, chicories, rock shrimp, cornichon	43
Pan Roasted Bavette*	jimmy nardello pepper, sweet potato, bordelaise	49
Yukon Gold Potato Purée		15
Skillet Okra	roasted garlic aioli	14

Date:
17 OCT 2024

Chef: *Mike Lata*

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

