

---

## Food Is Good.

---

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>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 Yellowedge Grouper</b>	butternut velouté, collards, red grape, hazelnut	45
<b>Grilled Grey Triggerfish</b>	sauce vierge, chanterelle, sweet corn	44
<b>Brioche Crusted B-Liner Snapper</b>	little neck clam chowder	46
<b>Bouillabaisse</b>	butterbean, brown rice, rouille crostini	44
<b>Pork Schnitzel</b>	cider vinegar, chicories, rock shrimp, cornichon	43
<b>Pan Roasted Bavette*</b>	habanada pepper, sweet potato, bordelaise	49
<b>Yukon Gold Potato Purée</b>		15
<b>Skillet Okra</b>	roasted garlic aioli	14

---

Date: **19 OCT 2024**

Chef: *Mike Lata*

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

