
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
White Grunt Crudo*	citrumelo vinaigrette, castelvetrano olive, endive	25
Chicken Liver Pâté	seasonal accompaniments, dijon, brioche	23
Country Terrine en Croûte	whole grain mustard sauce	24
Wagyu Steak Tartare*	crispy potato, pimenton aioli	21
Lady Edison Country Ham + Bartlett Pear	brown butter, pleasant ridge reserve	25
Broiled Steamboat Creek Oysters*	ají dulce pepper, oregano	18
Ricotta Gnocchi + Lamb Bolognese	parmesan, mint	28
Farm Egg Raviolo + Alba White Truffle*	autumn frost pumpkin	55
Slow Baked Wreckfish	butternut velouté, collards, red grape, hazelnut	45
Grilled Grey Triggerfish	savoy cabbage, sweet potato, chanterelle mushroom	44
Brioche Crusted Jumbo Flounder	root vegetable chowder, lardo, tarragon	46
Bouillabaisse	provençal vegetables, butterbean, anson mills brown rice	44
Pork Schnitzel	cider vinegar, chicories, rock shrimp, cornichon	43
Cast Iron Wagyu Bavette*	habanada, fingerling sweet potato, mushroom conserva	49
Yukon Gold Potato Purée		15
Sautéed Snap Beans	bottarga, breadcrumb	14

Date: **08 NOV 2024**

Chef: *Mike Lata*

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

