



Executive Chef  
Jake Rogers

**SHARED | STARTERS**

**Chef's Soup** 10

**Whipped Ricotta** *fry bread, olive tapenade, honey, benne seed, lemon, mint* 16

**Snapper Crudo** *sumac marinated shallots, apple yuzu vinegar, benne seed, mint, lemongrass oil* 25

**Local Caesar** *little gem lettuce, caesar dressing, garlic confit, focaccia breadcrumbs, parmesan* 15 **add white anchovies** 4

**Cavatelli** *dutch fork pumpkin confit, brown butter breadcrumbs, pickled pepper, fried sage, parmesan* 21

**Chicken Liver Mousse** *pumpkin bread, honey sherry brown butter, candied pecans, aleppo pepper, mint* 23

**Vietnamese Crêpe** *South Carolina shrimp, cured cucumber, coconut milk ranch, nouc cham, frisée, thai herbs, lime wedge* 24

**Fried Cauliflower** *baharat dressing, feta, parsley, mint, apple, lemon* 18

**Spicy Mussels** *chorizo, tomato, cherry pepper, basil, garlic, white wine, grilled focaccia, garlic aioli spread* 21

**MAINS**

**Seared Sea Scallops** *cabbage, fingerling potatoes, lobster lemon butter, olive oil, tarragon* 48

**Yellow Coconut Curry** *South Carolina shrimp, mustard greens, sweet potato, Carolina gold rice, lemongrass oil, chili oil, thai basil, cilantro, mint* 43

**Grilled Half-Chicken** *roasted hakurei turnips, mustard greens, oyster mushrooms, fino sherry demi-glace, lemon, garlic croutons* 42

**Confit Pork Belly** *apple butter, brussels sprouts, salsa verde, frisée, demi-glace, tarragon* 43

**Grilled Ribeye** *fingerling potatoes, carrots, garlic confit, parsley, au poivre sauce* 55

**House Made Garganelli** *beef ragu, parmesan, olive oil* 36 **starter** 18

**Miso Grilled Charleston Wakefield Cabbage** *tahini vinaigrette, pistachio dukkah, pomegranate, lemon, dill, mint* 32

A DANIEL REED RESTAURANT

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.