



Executive Chef  
Jake Rogers

SHARED | STARTERS

**Chef's Soup** 10

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

**Nantucket Bay Scallop Crudo** *cara cara orange, yuzu, lemongrass oil, radish, sumac, benne seed, mint* 25

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

**Beet Salad** *citrus, pistachio dukkah, marinated shallot, goat cheese, extra virgin olive oil, mint, dill* 16

**Seared Foie Gras** *kumquat, toasted focaccia, honey, bee pollen, chives* 28

**Shrimp Scampi Tagliatelle** *garlic, white wine, lemon, grana padano cheese, breadcrumb, chili flake* 26

**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

**Mustard Crusted Grouper** *creamed cabbage, butter beans, lemon butter, dill oil, dill* 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** *Anson Mills polenta, roasted shallots, mustard greens, garlic crouton, picatta demi-glace, preserved Meyer lemon* 42

**Seared Duck Breast** *sunchoke soubise, grilled spring onion, sunchoke chips, frisée, tarragon, cherry demi-glace* 45

**Grilled Ribeye** *tavern potato, broccoli rabe, garlic confit, parsley, sauce bordelaise* 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.