



Executive Chef  
Jake Rogers

**SHARED | STARTERS**

**Chef's Soup** 10

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

**Grilled Georgia Shrimp** *piquillo pepper, pineapple, lime, cilantro* 22

**Roasted Beets** *apple butter, Asher blue cheese, candied pecans, shallots* 17

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

**Roasted Local Squash** *goat feta, pistachio, salsa verde, brown butter, Benton's country ham, pomegranate, fried sage* 17

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

**Scallop Crudo** *blood orange agua chile, brûléed citrus, cured radish, red onion, dill* 26

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

**MAINS**

**Mustard Crusted Grouper** *Bradford cabbage, white bean ragu, mustard greens, lemon butter, dill* 48

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

**Grilled Half-Chicken** *oyster mushroom, grilled gem lettuce, marsala demi-glace, Benton's country ham, lemon, tarragon* 43

**Confit Pork Belly** *butter beans, country ham broth, Sapelo clams, fennel, parsley chimichurri* 45

**Grilled Ribeye** *tavern potato, local carrots, au poivre, garlic confit, parsley* 58

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

**Grilled Bradford Farms Okra** *heirloom tomato puttanesca, vinegar onion, castelvetrano olive, breadcrumbs, basil* 32

A DANIEL REED RESTAURANT

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs