

**SHARED | STARTERS**

**Chef's Soup** 10

**Chips & Dip** *caramelized onions, scallions, sour cream* 13

**Yellowfin Tuna Crudo** *red lime kosho, buttermilk, green olive, apple, benne seed, basil* MP

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

**Beets** *whole grain mustard sour cream, frisée, brown bread, marinated shallots, dill oil, tarragon* 16

**Cucumbers** *nori-balsamic vinaigrette, spring onions, crispy shallots, benne seed, basil, mint* 14

**White Fish Pâté** *potato rosti, radish, pickled mustard seeds, cornichon* 18

**Rare Beef Salad** *charred cabbage, nuoc cham, curry sour cream, rice powder, jalapeño, cilantro, mint* 21

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

**MAINS**

**Mustard Crusted Grouper** *Charleston Wakefield Cabbage, white acre peas, lemon-mustard butter, parsley oil* 45

**Tamarind Glazed Lamb Brochette** *Carolina Gold rice, chili yogurt, cucumber, red onion, cilantro, mint, benne seed, demi-glace* 42

**Yellow Coconut Curry** *whitefish, mustard greens, sweet potato, Carolina Gold rice, lemongrass & chili oil, thai basil, cilantro, mint* 43

**Roasted Half Chicken** *Anson Mills polenta, Bradford collard greens, green garlic conserva, capers, sauce albufera* 41

**Grilled Ribeye** *fingerling potatoes, asparagus, hollandaise, aleppo pepper, demi-glace* 52

**House Made Garganelli** *bolognese, parmesan, olive oil* 35 **starter** 18

**Roasted Carrots** *white pea hummus, fennel, frisée, tapenade, za'atar, basil* 31

Spring 2024



Executive Chef  
Brett Cavanna

A DANIEL REED RESTAURANT

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