

Chef's Soup 10

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

Grilled Head on Shrimp *tamarind glaze, brown butter, chives, lemon* 23

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

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

Winter Citrus Salad *seasonal citrus, yuzu vinaigrette, fennel, radish, goat cheese, pistachio, mint* 17

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

Yellowfin Tuna Crudo *pistachio, pomegranate, pickled shallots, lemon, fried caper* 24

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

Mustard Crusted Grouper *sautéed spinach, lobster lemon butter, olive oil* 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

Pork Schnitzel *apple butter, celery, bacon lardon, pecan, blue cheese, demi-glace, mint, dill* 45

Grilled Ribeye *tavern potato, shiitake mushrooms, sauce diane, garlic confit, parsley* 60

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

Hoppin' John *Anson Mills Carolina Gold rice, white acre pea, oyster mushrooms, scallions, crispy mustard greens, dill* 33

Winter 2026



Executive Chef
Jake Rogers

A DANIEL REED RESTAURANT

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