

SHARED | STARTERS

Chef's Soup 10

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

Lobster Crudo *orange buttermilk vinaigrette, kohlrabi, tobiko, cilantro oil, benne seed* MP

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

Tempura Fried Dutch Fork Pumpkin *calabrian chili yogurt, dukkah, lemon-honey, crispy sage* 17

Fried Broccoli *nuoc cham, brown butter, crispy shallots, spicy pecans, jalapeño, cilantro, mint, lime* 16

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

Black Pepper Crusted Beef Carpaccio *sunchoke, frisée, truffle vinaigrette, crispy parmesan, fried parsley* 21

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

MAINS

Mustard Crusted Halibut *mustard greens, butter beans, sunchokes, whole grain mustard butter, parsley oil, tarragon* 45

Braised Chuck Roast *parsnip, Sea Island peas, salsa verde, black garlic-demi* 42

Yellow Coconut Curry *whitefish, mustard greens, sweet potato, Carolina Gold rice, lemongrass & chili oil, thai basil, cilantro, mint* 42

Roasted Half Chicken *brûléed citrus, hakurei turnips, frisée, bagna cauda, benne seed, tarragon, dill, sauce albufera* 40

Grilled Ribeye *fingerling potatoes, pole beans, hollandaise, oreganata, aleppo pepper, demi-glace* 52

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

Tamarind Glazed Cauliflower *kalamata olives, chili crisp, fried black lentils, cilantro, mint* 31

Winter 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.