

Chef's Soup 10

Local Caesar *little gem lettuce, caesar dressing, garlic confit, focaccia breadcrumbs, parmesan* 16 **add white anchovies** 4

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

Asparagus & Leeks *celery, parmesan, brown butter breadcrumbs, parsley, basil, olive oil, lemon caper vinaigrette* 17

Roasted Carrots *tahini yogurt, hazelnut vinaigrette, goat cheese, crispy garlic dukkah, parsley, dill, lemon* 18

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

Hamachi Crudo *strawberry agua chile, pickled rhubarb, red onion, preserved lemon, sumac, mint* 24

Head on Georgia Shrimp *pil pil butter, fresno chile, pan di cristal, lemon* 24

Spicy Mussels *chorizo, tomato, cherry pepper, basil, garlic, white wine, grilled focaccia, garlic aioli spread* 23

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

Anson Mills Carolina Gold Rice *english pea, grilled asparagus, parsley butter, crispy mustard greens, dill* 34

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

Mustard Crusted Grouper *creamed cabbage, butter beans, lemon butter, dill oil* 50

Grilled Half-Chicken *spring onion conserva, asparagus, caper, brown butter jus, crouton, grilled lemon* 44

Roasted Bone in Pork Chop *maple bourbon bacon demi-glace, braised red cabbage, crispy onion* 45

Grilled Ribeye *green peppercorn au poivre, tavern potatoes, marinated leeks, garlic confit, parsley* 60

SPRING 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.