

SHARED | STARTERS

Chef's Soup 10

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

Tuna Crudo *avocado, dukkah, turmeric oil, horseradish, dill* 25

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

Chicken Liver *zucchini bread, half sour pickles, bee pollen, jalapeño, mint* 23

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

Vietnamese Crêpe *Georgia shrimp, cucumber, coconut milk ranch, nuoc cham, frisée, jalapeño, cilantro, mint, basil, benne seed* 24

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

MAINS

Mustard Crusted Mahi Mahi *Charleston Wakefield Cabbage, acre peas, whole grain mustard butter, dill oil* 44

Pan Seared Pork Chop *pole beans, peaches, pecans, frisée, herbs de Provence buttermilk vinaigrette, tapenade, demi-glace* 43

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

Grilled BBQ Chicken *zucchini, frisée, red onion, Alabama white sauce, tarragon, dill, demi-glace* 42

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

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

Roasted Carrots *acre pea hummus, fennel, green chermoula, radish, benne seed* 32

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.