

SHARED | STARTERS

Chef's Soup 9

Chips & Dip *caramelized onions, scallions, sour cream* 12

White Fish Pâté *potato rosti, radish, pickled mustard seeds, cornichon* 16

Chilled Marinated Cucumbers *yuzu-dijon vinaigrette, benne seeds, basil, mint, aleppo pepper* 10

Spicy Mussels *chorizo, tomato, cherry pepper, basil, garlic, white wine, grilled focaccia, garlic aioli spread* 19

Tuna Crudo *peach nuac cham, salted radish, mint, benne seeds, lime zest, lemongrass oil* MP

Farmer's Pick *corn vinaigrette, black olive crumble* 15

Local Caesar *little gem lettuce, caesar dressing, garlic confit, focaccia bread crumbs, parmesan* 14 **add white anchovies** 3

Summer Squash *tonnato, tomato confit, frisée, breadcrumbs, oregano* 14

MAINS

Coconut Curry *mahi mahi, coconut milk, lemongrass, eggplant, okra, rice, chili oil* 39

Pan Seared Mahi Mahi *sea island white peas, fingerling potatoes, fennel, lemon butter* 40

Grilled Pork Loin *anson mills polenta, roasted cabbage, pickled banana peppers, dill, mustard demi glace* 41

Half Roasted Chicken *peaches, spring onions, alabama white sauce, frisée, tarragon, demi glace* 38

Grilled Strip Steak *hakurei turnips, carrots, salsa verde, black garlic, demi glace* 48

House Made Garganelli *bolognese, parmesan, olive oil* 30 **starter** 16

Crispy Anson Mills Rice Cake *mushroom teriyaki, curry aioli, crispy okra, fried egg, scallions, benne seed, cilantro* 28



Spring 2022

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.