

SHARED | STARTERS

- Chef's Soup** 10
- Chips & Dip** *vidalia onion dip, trout roe, espelette, scallion* 14
- Local Caesar** *little gem lettuce, caesar dressing, garlic confit, focaccia breadcrumbs, parmesan* 16 **add white anchovies** 4
- Grilled Zucchini Salad** *ricotta, fish sauce caramel, spiced pecan, crispy shallots, cilantro, mint, basil, lime* 17
- Heirloom Tomatoes** *basil aioli, crouton, red onion, sherry vinaigrette, forx farm gouda, crispy basil* 21

Parisienne Gnocchi *corn cream, charred corn, cotija cheese, scallions, espelette, crispy ham* 24

Tuna Crudo *carolina gold rice, cantaloupe, avocado, white soy, cucumber, crispy shallot, preserved lemon, benne seed* 24

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

Beef Tartare *tonnato, marinated eggplant, fried caper, dill, parsley, lemon, pan di cristal* 23

MAINS

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

Bradford Farms Okra *tahini yogurt, grilled red onion, tomato vierge, hazelnut dukkah, preserved lemon, dill, basil* 33

Grilled Shrimp Brochette *roasted piquillo pepper, carolina gold rice, peach salsa, crispy okra, cilantro, grilled lime* 40

Day Boat Catch *heirloom tomato pomodoro, castelvetrano olive, bradford okra, breadcrumbs, basil* MP

Grilled Brick Chicken *romesco, grilled peaches, shishito peppers, oreganata, country ham, demi-glace* 44

Seared Duck Breast *grilled plum agrodolce, badger flame beets, leek soubise, crispy leeks, demi-glace* 46

Hunter Cattle NY Strip *creamed corn, sauce entrecôte, demi-glace, crispy potato strings* 55

Summer 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.