



Executive Chef
Jake Rogers

SHARED | STARTERS

Chef's Soup 10

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

Tuna Crudo *hot and sour coconut broth, lemongrass oil, fried shallot, lime leaf, cilantro, benne* 25

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

Cavatelli *dutch fork pumpkin confit, brown butter breadcrumbs, pickled pepper, fried sage, parmesan* 21

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

Vietnamese Crêpe *South Carolina shrimp, cured cucumber, coconut milk ranch, nouc cham, frisée, thai herbs, lime wedge* 24

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

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

MAINS

Seared Sea Scallops *corn cream, king trumpet mushrooms, lemon, brown butter, tarragon* 46

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

Grilled Half-Chicken "Panzanella" *cucumber, heirloom tomato, red onion, garlic croutons, oregano vinaigrette, white anchovy, albufera* 42

Pork Schnitzel *tonnato, marinated eggplant, olive tapenade, frisée, demi-glace, mint, tarragon* 41

Grilled Ribeye *summer peppers, grilled onions, garlic confit, fingerling potatoes, oreganata, demi-glace* 55

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

Grilled Bradford Farms Okra *heirloom tomato pomodoro, butterbeans, salsa verde, pickled peppers, breadcrumbs, basil* 32

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.