

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

Dauphine Sweet Potatoes
black pepper honey, crispy sage, lime 11

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

Tostada *market fish, persimmon, red onion, pickled jalapeño, cilantro, benne seed, lime* MP

Carpaccio *shaved sirloin, sticky garlic sauce, pickled carrot, radish, crispy shallots, benne seed, cilantro, mint* 18

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

Grilled & Chilled Radicchio *frisée, sherry gastrique, goat feta, pomegranate, candied pumpkin seeds* 14

MAINS

Slow Baked Grouper *anson mills polenta, oyster mushrooms, capers, brown butter, tarragon, lemon* 41

Red Curry *white fish, sweet potato, okra, carolina gold rice, crispy egg noodles, thai basil, cilantro* 38

Duck Confit *red wine ragu, spätzle, cipollini onions, 63-degree egg, fine herbs* 36

Half Roasted Chicken *cauliflower, red onion, frisée, lemon-yogurt vinaigrette, za'tar, sauce albufera, garlic croutons* 39

Grilled 14oz Ribeye *Baker's farm fingerling potatoes, grilled leeks, béarnaise, tarragon, demi glace* 50

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

Roasted Root Vegetables *tahini, lemongrass, pecan dukkah, pickled daikon, crispy shallots, dill* 26



Autumn 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.