

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

Market Crudo *truffle yuzu, salted radish, apple, mint, benne seed, lemongrass oil* MP

Chilled Pork Loin *buttermilk, whole grain mustard, pickled celery, fried capers, horseradish, dill* 15

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

Butternut Squash Som Tum *nuoc cham, radish, pickled jalapeño, crispy shallots, cilantro, thai basil, mint, benne seed* 14

MAINS

Grilled Mahi Mahi *carolina gold rice, chermoula, cilantro-lime butter, crispy okra, radish, cilantro* 38

Catfish Schnitzel *pickled mustard seed tartar, Bradford okra, frisée, pepper vinegar* 30

Roasted Pork Belly *anson mills polenta, hakurei turnip, fried kale, salsa verde, demi glace* 35

Half Roasted Chicken *sea island peas, kale, marinated shallots, garlic croutons, demi glace* 39

Grilled Hunter Cattle Ribeye *grilled leeks, fingerling potatoes, béarnaise, tarragon, demi glace* 50

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

Roasted Beets *apple butter, candied pecans, green tomato, sherry gastrique, dill, coriander* 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.