



Executive Chef
Brett Cavanna

SHARED | STARTERS

Chef's Soup 9

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

Snapper Crudo *asian pear, grapefruit, jalapeño, lemongrass oil, benne seed, mint* 20

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

Farm Vegetables *poached egg, French lentils, frisée, bistro dressing, crispy parmesan, croutons, tarragon* 15

Sweet Onion Tart *whipped goat cheese, tapenade, white anchovy, preserved lemon, dill, parsley* 16

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

Black Pepper Crusted Beef Carpaccio *blue cheese, green tomato, frisée, horseradish, crispy garlic, benne seed, dill* 18

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

MAINS

Mustard Crusted Grouper *Sea Island peas, mustard greens, carrots, fino sherry butter, parsley oil, tarragon* 42

Pork Schnitzel *ginger apple soubise, pickled banana peppers, frisée, gala apple, tarragon, dill, whole grain mustard demi-glace* 38

Yellow Coconut Curry *whitefish, okra, sweet potato, Carolina Gold rice, lemongrass & chili oil, thai basil, cilantro, mint* 37

Tamarind Glazed Half Chicken *spaghetti squash, crispy shallots, spicy pecans, nuoc cham, brown butter, jalapeño, cilantro, mint, grilled lime, demi-glace* 40

Grilled Strip Steak *fingerling potatoes, scallions, bomba, parsley oil, black garlic demi-glace* 48

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

Roasted Beets *cucumber, harissa, charred lemongrass vinaigrette, pecan dukkah, red onion, cilantro, dill* 27

A DANIEL REED RESTAURANT

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

