

Summer 2024



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 bread crumbs, parmesan* 15 **add white anchovies** 4

Heirloom Tomatoes *corn, white onion, corn vinaigrette, parsley oil, basil, dill* 18

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

White Fish Pâté *potato rosti, radish, pickled mustard seeds, cornichon* 18

Tempura Fried Eggplant *pickled chili yogurt, lime honey, furikake, mint* 16

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

House Made Garganelli *bolognese, parmesan, olive oil* 35 **starter** 18

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

A DANIEL REED RESTAURANT

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