

Spring 2025



Executive Chef
Jake Rogers

SHARED | STARTERS

Chef's Soup 10

Whipped Ricotta *fry bread, olive tapenade, honey, benne seed, lemon, mint* 16

Fluke Crudo *strawberry, yuzu, sumac, benne seed, radish, mint* 25

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

White Asparagus Salad *parsley gremolata, goat cheese, pistachio, crispy mortadella, mint, lemon* 17

Seared Foie Gras *blueberry preserve, toasted focaccia, honey, bee pollen, chives* 28

Shrimp Scampi Tagliatelle *garlic, white wine, lemon, grana padano cheese, breadcrumbs, chili flake* 26

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

Mustard Crusted Grouper *creamed cabbage, butter beans, lemon butter, dill oil, dill* 48

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 *heirloom pomodoro, roasted onion, kalamata olive, caper, pistachio, basil* 42

Seared Duck Breast *white asparagus soubise, grilled spring onion, molasses crouton, strawberry foie gras demi-glace, frisée, tarragon* 45

Grilled Ribeye *tavern potato, oyster mushroom, spring onion conserva, garlic confit, parsley, demi-glace* 55

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

Grilled Broccoli *tzatziki, sumac marinated onion, cured cucumber, pistachio dukkah, olive tapenade, dill, mint, lemon* 32

A DANIEL REED RESTAURANT

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs