

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

Heirloom Tomato Salad *corn, white onion, corn vinaigrette, herb oil, dill, basil* 15

Pappa al Pomodoro *poached egg, tapenade, crispy parmesan, basil* 14

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

Black Pepper Crusted Beef Carpaccio *tonnato, bomba, frisée, crispy garlic & capers, parmesan, oregano* 17

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

Mustard Crusted Halibut *Charleston Wakefield cabbage, butter beans, lemon butter, parsley oil* 40

Grilled Mahi *sea island red peas, pomodoro, shishito peppers, castelvetrano olives, frisée, basil, bread crumbs* 39

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

Roasted Half Chicken *fingerling potatoes, jammy egg, grilled little gem lettuce, green goddess dressing, marinated shallots, dill, sauce albufera* 39

Grilled Strip Steak *creamy corn, hen of the woods mushrooms, tarragon, 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



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.