



Produce

Italian Chopped Salad _____ 14
Mixed Chicories, Butter Beans, Aged Provolone, Italian Vinaigrette

Roasted Beets _____ 13
Marinated Strawberries, Spiced Walnut, Labneh

Pastrami'd Celery Root _____ 14
Pumpernickel, Horseradish, Crème Fraîche

Roasted Sweet Potatoes _____ 12
Hazelnuts, Chili-Lime Vinaigrette, Gorgonzola

Roasted Broccoli _____ 13
Roman Vinaigrette, Sunflower Seeds, Currants, Whipped Feta

Yukon Gold & Ricotta Gnocchi _____ 24
Mushroom, Kale, Marsala Onions, Parmigiano

Seafood

American Caviar _____ 17
Tater Tots, Crème Fraîche, Dill, Pickled Onion

Yellowfin Tuna Crudo * _____ 18
Meyer Lemon, Castelvetrano Olive, Pine Nuts, Puffed Rice

Warm Octopus Salad _____ 17
Yukon Gold Potatoes, Spring Onion, Aioli

Soft Shell Crab _____ 23
Spring Vegetable Salad, Tonnato Sauce

Campanelle Pasta _____ 27
Tuna Sausage, Collard Shoots, Lemon, Semolina

Tilefish _____ 35
Asparagus, Maitake Mushroom Conserva, Spring Pea Sauce

Lowcountry Seafood Pilau _____ 69
Charleston Gold Rice, Field Peas, Shrimp, Clams, Crispy Fish

Wood Roasted Whole Snapper _____ 59
Potatoes, Fennel, Olive, Lemon, Salsa Verde

Soft Shell Crab Trio _____ 67
Old School, Old South, Old World

Meat

Duck Liver Mousse _____ 15
Tiller Semolina Bread, Brandied Fig, Pickled Mustard Seeds, Mustard Frills

Steak Tartare * _____ 15
Grilled Sweet Onions, Gruyère Cheese, Pepperoncini, Kettle Chips

Lamb Ravioli _____ 27
Eggplant Conserva, Ricotta Salata

Bolognese Bianco _____ 26
Rigatoni Verde, Parsley, Pecorino

Keegan-Filion Pork 'Milanese' _____ 29
Sweet Onion Purée, Mustard Green Salad, Lemon Vinaigrette

Bistro Steak * _____ 39
Potato Gratin, Brandy Cream Sauce

Chicken Tagine _____ 50
Half Chicken, Carolina Gold Middlins, Root Vegetables, Olives, Apricots, Pistachio

Bread from Brown's Court _____ 5
Whipped Butter, Maldon Salt

