Starters

*HOTEL BENNETT ROYAL OSSETRA CAVIAR
30g $115 | 50g $175
Blini, Crème Fraîche, Egg, Chives

*LOCAL OYSTERS 25/46
Peach-Champagne Mignonette, Homemade “Arbol Chili” Hot Sauce
Grated Horseradish, Lemon

*BIG EYE TUNA TIRADITO 26
Kombu Chili Ponzu, Candy Cane Beets

SHE CRAB SOUP 19
Lump Crab, Sherry, Blue Crab Roe, Chives

SAFFRON POACHED PEAR SALAD 17
Organic Greens, Heirloom Tomatoes, Radish, Papadum Yuzu-Blood Orange Vinaigrette

BABY GEM CAESAR SALAD 18
“Boquerones,” Parmigiano Reggiano, Sourdough Croutons

BLUE CRAB SALAD TOAST 22
Sourdough, Cucumber, Piment D’Espelette, Lemon Aioli

ORVIA FOIE GRAS TORCHON 28
Charleston Madeira Sour Cherries, Yuzu Compote, Artisanal Sourdough

SEARED WAGYU LETTUCE WRAPS 39
Sake-Hoisin, Pickled Thai Carrot Salad, Butter Lettuce, “Salsa del Diablo”

WE PROUDLY SUPPORT OUR LOCAL PURVEYORS
Tarvin Seafood  Carolina Plantation  Crosby’s Seafood
Anson Mills  Joseph Fields Farm  Bertolini Pasta  Bulls Bay Saltworks
Storey Farms  Lowcountry Creamery  Oyster Point Seafood
Charleston Oyster Farm  Ruby’s Bagels  Sea Island Oyster Farm

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A 20% gratuity added to parties of six or more guests.
GABRIELLE
CHARLESTON

F i s h m o n g e r   &   B u t c h e r   B l o c k

CITRUS-CRUSTED MAINE SCALLOPS 42
MANGO-GLAZED TIGER PRAWNS 41
FISHMONGER’S SELECTION MKT
GRILLED TOGARASHI SWORDFISH STEAK 39
12 OUNCE PEACH-GLAZED BERKSHIRE PORK CHOP 45
*POMMERY-CRUSTED AUSTRALIAN RACK OF LAMB 55
*8 OUNCE BLACK ANGUS FILET MIGNON 59
*14 OUNCE HIGH CHOICE RIBEYE 64

Choice of:
Kafir Lime Vin Blanc, Chimichurri
Béarnaise, Cabernet Sauvignon Jus or Horseradish Crème Fraîche

Enhancements:
~Half Butter Poached Maine Lobster Tail 23
~Sautéed Tiger Prawns 17

E n t r e e s

SHRIMP TORTELLINI 39
Ricotta Tortellini, Tomato, Fennel, Parmesan, Sauce Américaine

WILD FOREST MUSHROOM RISOTTO 34
Arborio Rice, Forest Mushrooms, Parmesano Reggiano, Thyme, Porcini Mushroom Sauce

BALSAMIC ROASTED MUSHROOMS & KALE 34
Maitake, King Trumpet, Grey Oyster, Shallots, Apple-Balsamic Reduction

“STOREY FARM” BOURBON BRINED CHICKEN 40
Citrus Lacinato Kale, Spiced Comeback Sauce

S i d e s

Truffle Parmesan Fries 14
Saffron Lemon Aioli
Crushed Fingerling Potatoes 12
Roasted Garlic, Comeback Sauce
Pomme Puree 12
Russet Potato, Butter, Black Truffle Dust

Cream Corn Grits 13
Chives, Charred Corn

Heirloom Tomatoes 13
Scarlet Onion, Balsamic Gastrique

Sesame Garlic Broccolini 13
Calabrian Pepper, Toasted Benne Seeds

Crispy Brussels Sprouts 14
Cranberry Gastrique, Madeira Cherries, Candied Pecans

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 20% gratuity added to parties of six or more guests.