



Starters

***HOTEL BENNETT ROYAL OSSETRA CAVIAR**

30g 115 | 50g 175

Blini, Crème Fraiche, 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

BLUEBERRY SALAD 17

Organic Mixed Greens, Pine Nuts, Pink Peppercorn Goat Cheese
Beets, Peach Vinaigrette

BABY GEM CAESAR SALAD 18

"Boquerones," Parmigiano Reggiano, Sourdough Croutons

BLUE CRAB SALAD TOAST 22

Sourdough, Cucumber, Piment D'Espelette, Lemon Aioli

CHORIZO ORGANIC PEI MUSSELS 23

Spiced Flat Bread, Tomato, Confit Garlic, Chablis

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 PURVERYORS

Butcher & Bee 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. 20% gratuity added to parties of six or more guests.



Fishmonger & Butcher Block

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 Banc, Chimichurri
Béarnaise, Cabernet Sauvignon Jus or Horseradish Crème Fraiche

Enhancements:

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

Entrees

SQUID INK LINGUINI 45

Sea Scallops, Mussels, Shrimp, Tomato, Fennel, Parmesan, Pernod Shrimp Reduction

RISOTTO VERDE 36

Charleston Brown Rice, Heirloom Tomato, Onion, Parmigiano Reggiano, Chablis Cream

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

Sides

Truffle Parmesan Fries 14
Saffron Lemon Aioli

Cream Corn Grits 13
Chives, Charred Corn

Crushed Fingerling Potatoes 12
Roasted Garlic, Comeback Sauce

Heirloom Tomatoes 13
Scarlet Onion, Balsamic Gastrique

Pomme Puree 12
Russet Potato, Butter, Black Truffle Dust

Sesame Garlic Broccolini 13
Calabrian Pepper, Toasted Benne Seeds

Ginger Sautéed Sugar Snap Peas 12
Sea Salt, Ginger Butter

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