



Starters

HOTEL BENNETT ROYAL OSSETRA CAVIAR

30g 100 | 50g 160

Blini, Crème Fraîche, Egg, Chives

*** SHUCKED OYSTERS 23/46**

Apple-Champagne Mignonette, Grated Horseradish, Lemon

***BIG EYE TUNA TIRADITO 21**

Serrano Chili Ponzu, Radish, Wonton

SHE CRAB SOUP 19

Lump Crab Meat, Sherry, Blue Crab Roe, Chives

SUMMER BLUEBERRY 17

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

BABY GEM CAESAR SALAD 17

Boquerones, Parmigiano Reggiano, Sourdough Croutons

BLUE CRAB SALAD TOAST 22

Sourdough, Cucumber, Piment D'Espelette, Lemon Aioli

CHORIZO PEI MUSSELS 21

Chablis, Confit Garlic, Tomato, Spiced Flat Bread

ORVIA FOIE GRAS TORCHON 22

Charleston Maderia Sour Cherries, Yuzu Compote, Artisanal Sourdough

SEARED WAGYU LETTUCE WRAPS 39

Spiced Hoisin, Pickled Thai Carrot Salad, Butter Lettuce, "Salsa del Diablo"

WE PROUDLY SUPPORT OUR LOCAL PURVERYORS

Anson Mills Joseph Fields Farm Bertolini Pasta Bulls Bay Saltworks

Butcher & Bee Tarvin Seafood Carolina Plantation Crosby's Seafood

Storey Farms Lowcountry Creamery Oyster Point Seafood

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.



Butcher Block

PEACH-GLAZED 12 OUNCE KOROBUTA PORK CHOP 42

***AUSTRALIAN RACK OF LAMB 54**

***14 OUNCE VEAL CHOP 62**

***8 OUNCE CHOICE FILET MIGNON 62**

***14 OUNCE BONELESS RIBEYE 70**

Steaks are accompanied by Bennett Steak Sauce

Entrees

FISHMONGER'S CHOICE MKT

Chef Driven

PAN SEARED MAINE SCALLOPS 54

Variations of Corn, Citrus Crust

SHRIMP & GRITS 38

Caramelized Onions, Anson Mills Grits

LOBSTER-SHRIMP MAC & CHEESE 52

Cavatelli, Aged White Cheddar Cream Sauce, Seasoned Bread Crumbs

RISOTTO VERDE 32

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

WHISKEY BRINED CHICKEN 38

Charred Lemon, Debutante Sauce, Radish

Sides

Truffle Parmesan Fries 11
Saffron Lemon Aioli

Sweet Corn Grits 11
Chives, Charred Corn

Crushed Fingerling Potatoes 11
Roasted Garlic, Comeback Sauce

Heirloom Tomatoes 11
Scarlet Onion, Balsamic Gastrique

Pomme Puree 11
Russet Potato, Butter, Black Truffle Dust

Sesame Garlic Broccolini 11
Toasted Benne Seeds, Chili

Ginger Sautéed Sugar Snap Peas 12
Sea Salt, Ginger Butter

*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.