



GABRIELLE

CHARLESTON



DINNER MENU



STARTERS

LINE-CAUGHT FISH FRITES 14

White remoulade, lemon

MUSSELS 13

Caramelized fennel, roasted garlic, sofrito, white wine broth, grilled baguette

CHILLED OYSTERS 6 FOR 18 | 12 FOR 28

Pomegranate mignonette, lemon

CHARBROILED OYSTERS 15

Roasted garlic butter, herb breadcrumbs

CRAB CAKE 15

Jumbo lump crab, creole spice crust, spicy remoulade

POTATO GNOCCHI 13

Lamb sugo, shaved pecorino, mint

CHILLED POACHED LOCAL SHRIMP 16

Citrus cocktail sauce, fresh horseradish, avocado

GREEN TOMATO GAZPACHO 15

Citrus blue crab salad

SALADS

CAESAR 12

Romaine hearts, crouton crumble, grated pecorino, fresh lemon

BEETS PANZANELLA 13

Roasted red beets, pickled gold beets, candy cane beet, orange, shaved goat cheese, herbs, caraway crouton

WEDGE SALAD 13

Petite iceberg, blue cheese dressing, confit pork belly, cured baby tomatoes, pickled red onion

Add seared Atlantic white shrimp or herb marinated chicken breast 7



SIGNATURES

PAN SEARED LOCAL FLOUNDER 28

Braised field peas, tomato conserva, charred okra

SHRIMP AND GRITS 28

White grits, Atlantic white shrimp,
bacon lardons, scallions

VEGETARIAN POTATO GNOCCHI 23

Blistered tomato, summer squash, roasted chili, cream

EGGS "BENNETT" 26

Storey Farms organic poached eggs, beef tenderloin medallions, béarnaise

BOUILLABAISSE 32

Blue crab, flounder, shrimp, mussels
Tomato-fennel broth, saffron aioli, grilled baguette

GRILLED BERKSHIRE PORK CHOP 36

Peach basil, gastrique, mustard greens, fondant potato, corn

STEAKS

7 OZ GRILLED BEEF TENDERLOIN 41

14 OZ PRIME RIBEYE 51

Served with
Crispy rosemary potatoes, mushrooms, truffled cream

SIDES

8

Crispy Brussel sprouts, with benne

Crispy rosemary potatoes a la Plancha

Charred okra with tomato conserva

Stone ground white grits

**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*

DESSERTS

9

LEMON MERINGUE TART

CAMELLIA CAKE

Raspberry coulis

CHOCOLATE TRUFFLE

Venezuelan chocolate parfait, grand-Marnier sauce

COFFEE & TEA

Coffee 5

Espresso 4

Latte 6

Cappuccino 6

Earl Grey, English Breakfast, Chamomile or Green Tea

6

CORDIALS & DIGESTIF

Six & Twenty 10

Holy City Dead Eye XXX 10

Faretti Biscotti 10

Grand Marnier 10

B & B 10

Leopold Highland Fernet 10

Underberg 8

GLS BTL

Sandeman, Tawny Port, Porto, "20 Year Old", Douro, Portugal 25 120

The Rare Wine Company, Sercial, "Historic Series Charleston", Madeira, Portugal 30 135