

CHARLESTON GRILL

SOCIAL & SHARED

APPETIZERS

STONE CRAB CLAWS | 60

*Dijon Crème Fraîche,
Lemon*

FRITTO MISTO DI MARE | 125

*Fried Lobster, Scallops, Shrimp, Octopus, Fish,
Caper-Mustard Sauce, Mango-Sweet Chili Sauce*

*NORTHERN DIVINE CAVIAR (30g) | 150

*Crème Fraîche, Egg White, Shallot,
Toast Points, Buckwheat Blinis*

TASTING MENU *(Entire Table Please)*

4 Courses for 80 per Person

6 Courses for 100 per Person

8 Courses for 120 per Person

**Northern Divine Caviar Supplement 125*

WINE PAIRINGS *(3 Tiers to Choose From)*

75|150|300 per Person

ROOTS & STEMS

APPETIZERS

VERTICAL ROOTS LETTUCES | 13

*Fall Fruits & Vegetables,
Merlot Vinaigrette, Chattooga Blue Cheese*

SUNCHOKES SOUP | 14

*Benton's Bacon,
Cashews, Pepitas*

ROASTED BEETS | 15

*Marinated Fennel,
Buttermilk, Goat Cheese*

ENTRÉES

LOBSTER & FREGOLA SARDA | 44

*Pomodoro, Corn,
Zucchini, Ricotta*

COLLECTION OF VEGETABLES | 32

*Farro Tabbouleh, Chermoula,
Butter Bean Purée*

MUSHROOM CAVATELLI | 35

*Mascarpone, Parmesan, Thyme,
Porcini Broth, Black Truffle*

SIDE

ROASTED BRUSSELS SPROUTS | 10

Smoked Bacon, Onions, Garlic, Balsamic Vinegar

*Many of our menu items may be prepared as Vegetarian, Vegan or Gluten Free.
Please consult with your server regarding any allergies or dietary restrictions before ordering.*

WAVES & MARSH

APPETIZERS

CHARRED OCTOPUS | 17

*Confit Potatoes, Pomegranate Molasses,
Watercress-Pumpkin Seed Purée*

***AHI TUNA AGUACHILE | 19**

*Avocado, Tomato, Jalapeño,
Cilantro, Lime Vinaigrette*

CHARLESTON GRILL CRAB CAKE | 19

*Creek Shrimp, Tomato,
Lime-Dill Vinaigrette*

ENTRÉES

STURGEON | 38

*Beurre Noisette, Hazelnuts, Jamón Ibérico,
Meyer Lemons, Leeks, Marble Potatoes*

SOUTH INDIAN FISH | 35

*Curried Corn Purée, Pudina Chutney,
Coriander-Cumin Scented Tomatoes*

SEA SCALLOPS | 41

*Salsa Verde, Romesco, Sea Beans,
Benton's Ham, Almonds*

SIDE

BUTTER BEANS | 10

Shrimp Butter, Carolina Rice Middlins

FIELD & PASTURE

APPETIZERS

***VENISON TENDERLOIN | 20**

*Huckleberry-Port Reduction,
Carrot-Ginger Purée*

SQUAB | 21

*Oxtail, Cherries,
Morcilla, Mushrooms*

***FOIE GRAS | 25**

*Apples in Feuille de Brick, Bourbon-Sherry Reduction,
Cinnamon Mascarpone*

ENTRÉES

***PRIME BEEF TENDERLOIN (6oz) | 50**

*Red Wine Reduction,
Asparagus, Béarnaise Sauce*

***RIBEYE (22oz) | 52**

*Maitake Mushrooms,
Maitre d' Butter*

***COLORADO LAMB | 68**

*Purée Potatoes, Vegetable Medley,
Lamb Jus, Mint Chimichurri*

SIDE

POTATO GRATIN | 10

Fontina & Parmesan Cheeses

**Contains ingredients that are raw or undercooked.*

Consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness.