ANSON

TASTING OF SOUTHERN HAMS GF*

artisan ham, housemade pickles, biscuit \$16

*ANSON SLIDERS two beef burgers, lettuce, tomato, pickles, sesame bun, French fries \$14

> CRAB & BRIE FONDUE grilled bread \$15

> > SHE CRAB SOUP laced with sherry \$10

CAESAR SALAD GF little gem lettuce, parmesan, fried croutons \$12

ICEBERG WEDGE SALAD GF cucumber, tomato, buttermilk blue cheese \$10

BEET SALAD GF pecans, arugula, dried apricots, ricotta salata, yogurt dressing \$10

> MIXED GREENS GF tomatoes, cucumbers, champagne vinaigrette \$10

* OYSTERS ON THE HALFSHELL GF

cocktail sauce, lemon \$15

***FRIED OYSTERS** pickled ramp remoulade \$14

DEVILED EGGS GF mustard, radish \$6

*FRIED CALAMARI apricot shallot sauce \$12

*JUMBO LUMP CRAB CAKE citrus, orange ginger butter \$15

FRIED GREEN TOMATOES pimento cheese, bacon jam \$12

FRIED QUAIL biscuit, fried egg, maple siracha \$15

> FRIED OKRA goat cheese, chili oil \$9

*SHRIMP AND GRITS GF house ground grits, Anson bacon, smoked tomatoes \$12

*NEW YORK STRIP GF \$36

*SEARED FILET MIGNON GF \$38

*BONE-IN 'COWBOY' RIBEYE GF \$54

Your choice of steak served with all of the following: goat cheese smashed potatoes, green beans, black garlic steak sauce

*WHOLE CRISPY FLOUNDER Southern cole slaw, apricot shallot sauce \$33

*WHOLE ROASTED MEDITERRANEAN SEA BASSGF

potatoes, carrots, kale, citrus olive vinaigrette

\$36

* SCALLOPS

seared New Bedford scallops creamed barley, pickled apple, fall squash \$33

*CATFISH etouffee, local shrimp, CHS gold rice \$26

*SALMON GF cauliflower cream, pearl onions, fall greens \$28

CHICKEN UNDER A BRICK

herb spaetzle, beans, carrot puree, mustard jus \$26

> **FRIED CHICKEN** choose one side \$28

FRIED PORK CHOP grits, collard greens, apple chutney

> *FRIED SHRIMP Southern cole slaw and fries \$28

*SHRIMP PASTA

fettuccine, tomatoes, shallots, herbs \$26

VEGETABLE PASTA

*SNAPPER tomato & okra stew, buttery Carolina gold rice, 'shrimp puppies' \$36

spinach fettuccine, cherry tomatoes, fennel, turnips parmesan \$20

CONFIT DUCK LEG & THIGH GF		
\$22	\$28	\$32
Your choice of braised item served with creamy polenta and sautéed greens		

COLLARD GREENS GF \$6 GOAT CHEESE SMASHED POTATOES GF \$8 FRENCH FRIES GF \$6 GRITS GF \$8 BRUSSELS SPROUTS GF \$8 ROASTED BEETS GF* \$8 RAINBOW CARROTS GF \$8

Anson Restaurant, 12 Anson Street, Charleston, South Carolina 29401 (843)577-0551 *Consuming raw or undercooked meat, poultry or shellfish may increase the risk of food-born illness. GF Denotes Gluten Free GF*- Denotes Gluten Free if ordered without croutons or biscuit