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## Food Is Good.

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232 MEETING STREET  
CHS — SC

<b>Burnt Eggplant + Housemade Cottage Cheese</b>	brown bread	18
<b>Napa Cabbage Salad</b>	farm egg, buttermilk, shiitake, seeds, dill	17
<b>Bluefin Tuna Crudo*</b>	basil vinaigrette, zucchini, sweet onion	25
<b>Chicken Liver Pâté</b>	seasonal accompaniments, dijon, brioche	23
<b>Wagyu Steak Tartare*</b>	crispy potato, pimenton aioli	21
<b>Broiled Steamboat Creek Oysters*</b>	ají dulce pepper, oregano	18
<b>Ricotta Gnocchi + Lamb Bolognese</b>	parmesan, mint	28
<b>White Shrimp + Spaghetti</b>	spicy pomodoro, bottarga, breadcrumb	30
<b>Vine Ripe Tomato Tarte Tatin</b>	fromage blanc, cured olive	25
<b>Slow Baked American Red Snapper</b>	field peas, zucchini, artichoke dashi	43
<b>Grilled Grey Triggerfish</b>	sauce vierge, sweet corn, chanterelle	44
<b>Jumbo Flounder en Croûte</b>	little neck clam chowder, leek, peas, tarragon	46
<b>Bouillabaisse</b>	summer vegetables, brown rice, rouille crostini	44
<b>Chicken al Mattone</b>	heirloom tomato, basil pesto, pine nut	43
<b>Pan Roasted Wagyu Bavette*</b>	jimmy nardello pepper, king trumpet, bordelaise	49
<b>Yukon Gold Potato Purée</b>		15
<b>Skillet Okra</b>	roasted garlic aioli	15

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Date: **26 JUL 2024**

Chef: *Mike Lata*

\*Consuming raw or undercooked food items may increase your risk of foodborne illness.

