



CHARLESTON
RESTAURANT WEEK
3 FOR 35.00

D
DINNER

RESTAURANT WEEK WINE SPECIALS

BENVOLIO PINOT GRIGIO, IT fresh delicate flavors of clean stone fruit and apple crisp	15
SONOMA-CUTRER CHARDONNAY, PAARL, ZA white peach, nectarine with a hint of butterscotch.....	25
RED ROCK BLEND, CA flavors of dark plum, boysenberry, blueberry.....	15
CARMEL ROAD PINOT NOIR, MONTEREY, CA cherry, rhubarb, pomegranate, brown spices.....	25
PRIMATERRA PROSECCO, VENETO, IT soft and creamy with bright delicate bubbles.....	15

CHOOSE ONE STARTER

SOUP OF THE SEASON

- WARM ASPARAGUS crispy pancetta, poached egg, shaved parmesan, truffle
- ROASTED BEETS blood orange, shaved roasted fennel, pistachio, manchego, wild arugula, lemon tahini vinaigrette
- FRIED CALAMARI pepperoncini, bell peppers, miso scallion vinaigrette
- LAMB SLIDERS harissa, pickled red onion, greek yogurt, lemon, dill
- TUNA POKE avocado, tempura nori, toasted sesame seeds
- CHILLED RAMEN pickled carrots, english cucumbers, green papaya, cilantro, mint, peanuts, coconut
- SMOKED SALMON FLATBREAD crème fraîche, shaved red onion, capers, lemon, fresh herbs
-

CHOOSE AN ENTREE

- SHRIMP & GRITS white cheddar grits, spanish chorizo, cherry tomatoes, morrocan sauce, green onion
- SMOKED BEEF SHORTRIB creamy rice, charred shishito peppers, korean bbq sauce
- FRIED CHICKEN buttered mash, jalapeño corn custard, country ham gravy, fried okra
- BUCATINI & LOBSTER charred heirloom cherry tomatoes, garlic, shallots, red pepper flakes, basil
- PAN SEARED DUCK BREAST crispy duck confit pancake, charred scallion, orange blossom honey, hoisin
- MAPLE & BOURBON GLAZED PORK CHOP sweet potato purée, brussels, honey crisp apple, pickled mustard seeds
-

CHOOSE ONE DESSERT

- "SMORES" liquid center cupcake, house-made marshmallow, caramel ice cream
- SEASONAL TART fresh berries + mint