



CHARLESTON
RESTAURANT WEEK
3 FOR 35.00

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DINNER

RESTAURANT WEEK WINE SPECIALS

BENVOLIO PINOT GRIGIO, IT fresh delicate flavors of clean stone fruit and apple crisp	20
SONOMA-CUTRER CHARDONNAY, CA white peach, nectarine with a hint of butterscotch	30
MURPHY GOODE RED BLEND, CA ruby red color and round mouthfeel with raspberry and bing cherry notes	20
CARMEL ROAD PINOT NOIR, MONTEREY, CA cherry, rhubarb, pomegranate, brown spices	30
PRIMATERRA PROSECCO, VENETO, IT soft and creamy with bright delicate bubbles	20

CHOOSE ONE STARTER

BLUE CRAB & CORN CHOWDER potato, corn, crab, tarragon, popcorn
PORK + DONUTS carolina gold caramel, onion crème frais, pickled fresno chiles
FALL BRUSSELS mustard caviar, crème fraiche, agrodolce
DYNAMITE SHRIMP tempura shrimp + sweet chili aioli
DEEP FRIED DEVILED EGGS bacon, smoked paprika, scallion

CHOOSE AN ENTREE

LEMON PEPPER CHICKEN carnival cauliflower, cocoa nib pistachio gremolata, lemon curd
SHRIMP & GRITS congaree grits, local shrimp, spanish chorizo
CHICKEN FRIED SNAPPER country gravy, lemon mashed potatoes, tomato, watercress
TAVERN STEAK petite tender medallions, smoked tomato, wax beans, oyster mushrooms, shoots & flowers
BAGEL BURGER house grind, everything bagel, fried egg, caramelized onion, crème frais, sweet potatoes
LOBSTER & CORN FLATBREAD corn custard, lemon crème fraiche, iceberg lettuce, chives

CHOOSE ONE DESSERT

BUTTERSCOTCH BUDDINO ginger snap crumble, buttermilk crema, roasted bananas
LEMON EXPLOSION GOAT CHEESECAKE lemon curd, graham cracker, lemon mousse, pickled raspberries
DYNAMITE COOKIE chocolate, bacon, pecans, blueberries, salted caramel ice cream