



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
PERRIN COTES DU RHONE RED BLEND, RHONE, FR red plum, berry jam, dried herbs.....	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**

- TUSCAN PORK & BEANS white beans, barley, kale, tomatoes
- BUTTERNUT HUMMUS toasted hazelnut, dukkah crumble, pita
- FOIE GRAS AND CHICKEN LIVER MOUSSE apple, brioche
- ROASTED OYSTER SAMPLER four east coast selects four ways

**CHOOSE ONE ENTREE**

- MUSHROOM AND RICOTTA AGNOLOTTI parm broth, charred onion
- ROASTED DUCK BREAST candied kumquat, celery root puree, honey glazed baby turnips
- CRISPY FLOUNDER golden rice middlins, brown butter roasted cauliflower
- PICANHA STEAK garlic roasted potatoes, peanut chimichurri
- PAN ROASTED SALMON creamy white wine mustard sauce, purple rice grits

**CHOOSE ONE DESSERT**

- BUTTERMILK PANNA COTTA strawberry preserves, lavender granola
- STICKY BUN PARFAIT coffee ice cream, oreo crumble, whipped cream

*The Seafood Feast* 35.00

SHARE IT WITH YOUR FRIENDS... OR KEEP IT FOR YOURSELF.  
 peel and eat shrimp, assorted oysters, rock crab claws, daily poke presentation