



CHARLESTON
RESTAURANT WEEK
 3 FOR 35.00

D
 DINNER

RESTAURANT WEEK WINE SPECIALS

FLEUR DE MER ROSÉ, PROVENCE, FR flavors of fresh watermelon, cherry, subtle citrus, peach and lavender	30
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
SOKOL BLOSSER EVOLUTION PINOT NOIR, WILLAMETTE VALLEY, OR dark cherry with a long finish and elegant acidity	30
PRIMATERRA PROSECCO, VENETO, IT soft and creamy with bright delicate bubbles.....	20

CHOOSE ONE STARTER

- LOCAL WHITE FISH DIP caraway matzo, pickled vegetables
- CRISPY CALAMARI pepper aioli, robusto sauce
- ROASTED OYSTER TRIO
- ZUCCHINI & CORN FRITTERS with green goddess chili dip

CHOOSE ONE ENTRÉE

- SIRLOIN TIPS mushroom peppercorn “stroganoff”, gemelli pasta
- LOCAL FISH curried summer squash, cherry tomatoes, tempura basil
- ROASTED DUCK BREAST duck confit scrapple, fried duck egg
- GRILLED PORK LOIN pepperoni xo, gouda grits, spinach

CHOOSE ONE DESSERT

- PANNA COTTA seasonal jam, lavender granola
- DARK CHOCOLATE BROWNIE vanilla ice cream, bourbon caramel, toasted walnuts