

SHARED

Fish Dip *pickled condiment, radish, grilled focaccia* 15

Chips & Dip *caramelized onions, scallions, sour cream* 12

Skinny Fries *garlic butter, parsley, garlic mayo* 10

**STARTERS**

Snapper Crudo *carolina gold rice, cucumber, lemongrass aioli, crispy shallots, pickled peppers* 20

Spicy Mussels *chorizo, tomato, cherry pepper, basil, garlic, white wine, grilled focaccia, garlic aioli spread* 19

Roasted Squash *feta vinaigrette, pecan dukkah, pomegranate, crispy sage* 16

Local Caesar *little gem lettuce, caesar dressing, garlic confit, focaccia bread crumbs, parmesan* 14 **add white anchovies** 3

Anson Mills Polenta *soft egg, sunchoke chips, bottarga, pecorino, black garlic oil* 17

MAINS

Fish Stew *laksa style broth, coconut milk, pumpkin, okra, rice, chili oil* 37

Pan Seared Grouper *spaghetti squash, shiitake mushrooms, tarragon vin blanc* 41

Joyce Farms Half Roasted Chicken *garlic fries, piccata demi-glace, lemon wedge* 38

Lamb Brochette *green chermoula, cucumber, carolina gold rice, basil, cilantro* 40

Grilled Ribeye *bradford okra, fingerling potatoes, roasted garlic, anchovy butter, demi glace* 48

House made Garganelli *bolognese, parmesan, olive oil* 30 **starter** 16

Blue Barley Bowl *hakurei turnips, empire apple, kale, mustard vinaigrette, candied pecans* 26

Autumn 2021 | Executive Chef: Brett Cavanna

A DANIEL REED RESTAURANT

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.