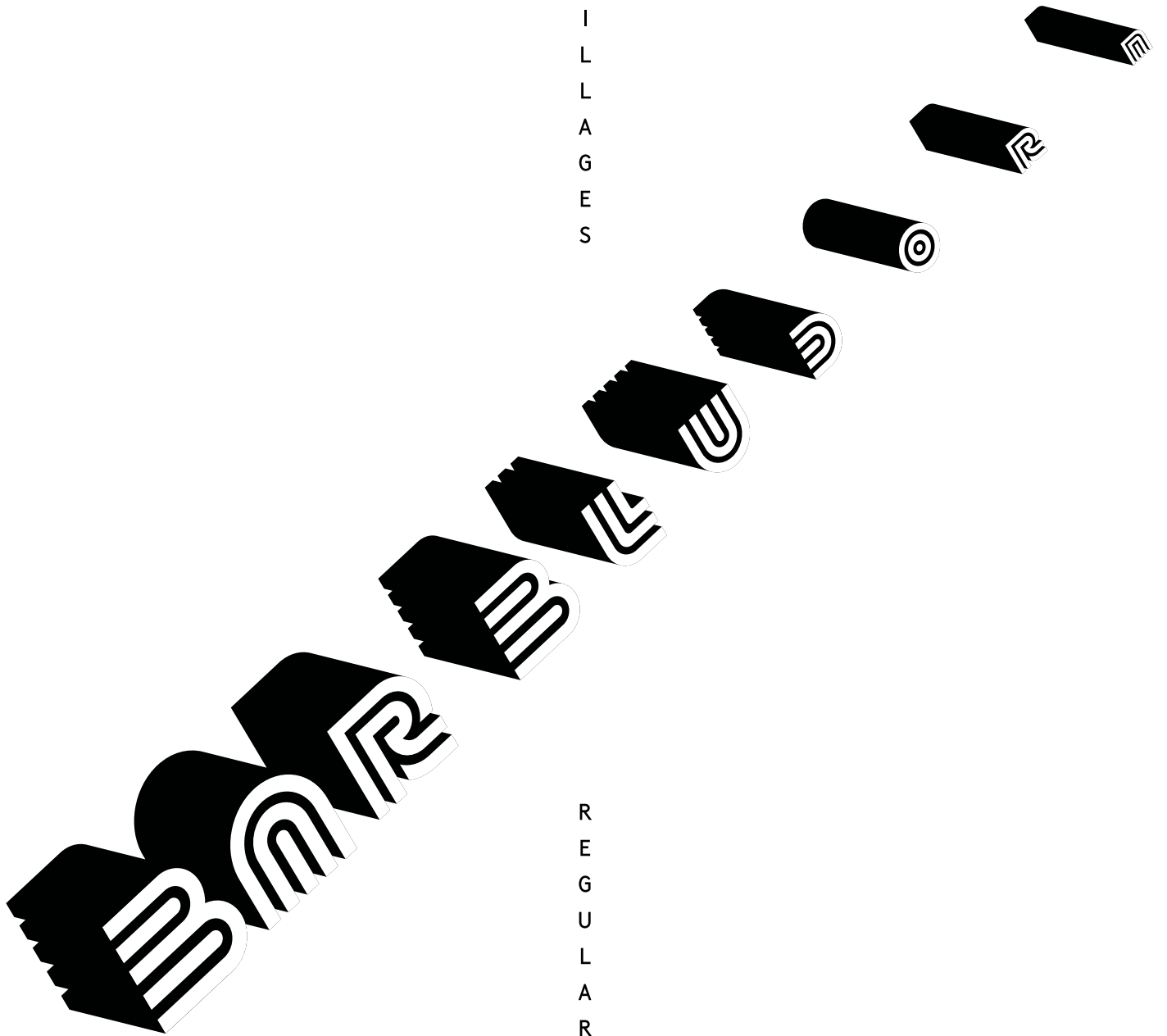




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TO START

Oysters*

raw | baked | fried

Caviar Service

siberian, egg, chive, crème fraîche

Caviar Bites

rosti potato | chicken

Steak Tartare*

egg yolk, horseradish, rosti potato

Yellowfin Tuna Crudo*

yuzu kosho, avocado, cucumber

Calamari

artichoke, pimentón aioli
salsa verde

Sea Island Red Pea Dip

benne seed, chili oil
buttermilk dressing, laffa bread

Country Ham Beignets

benton's ham, honey mustard

Lamb Ribs

green harissa, meyer lemon
labneh, mint

Shortrib Reuben

sauerkraut, russian dressing
gruyere cheese, marbled rye

SOUPS AND SALAD

Duck Gumbo

carolina gold rice, okra

Pea Soup

goat cheese, mint

Gem Lettuce Salad

mint, sesame, brioche, parmesan dressing
chicken | salmon*

Antipasto Salad

burrata, artichoke, soppressata
lemon vinaigrette

PASTAS

Artichoke Ravioli

tomato confit, tarragon, barigoule

Spaghetti Carbonara*

english peas, bacon, black pepper

Crab Cavatelli

calabrian chili, marscapone
meyer lemon

ENTREES

Branzino*

broccoli rabe, preserved lemon
tahini vinaigrette

Ora King Salmon*

asparagus, kohlrabi, beurre blanc

Fried Chicken

peanut butter gravy, mashed potatoes
collard greens

Roasted Duck*

riso venere, mango, duck jus

Bacon Wrapped Pork Loin*

wild ramp, maitake, dijon jus

Steak Frites*

8oz hanger steak, fries, sauce au poivre

Wagyu Tavern Burger*

wagyu beef, cheddar cheese
tomato, house pickles
french fries +4

STEAKS*

8oz. Filet Mignon

12oz. NY Striploin

16oz. Ribeye

Sauces: Sauce Au Poivre, Bearnaise
Horseradish Cream

SIDES

Mashed Potatoes

French Fries

Spinach, Creamed or Sautéed

Parmesan Risotto

Grilled Asparagus

Roasted Carrots

In Partnership with



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