

CHARLESTON GRILL

ROOTS & STEMS

APPETIZERS

BABY BIBB LETTUCES | 13

Lemon-Za'atar Vinaigrette, Candied Sesame Seeds, Garden Vegetables gf, v

POTATO & KOHLRABI SOUP | 12

Watercress, Roasted Radishes gf, v

WHITE ASPARAGUS SALAD | 17

Green Nam Jim, Cucumber, Radishes, Crispy Shallots gf

ENTRÉES

SHAWARMA SPICED VEGETABLES | 32

Lemon Tabini, Zbug, Chili Garlic Walnuts gf, v

MUSHROOM & TRUFFLE RISOTTO | 40

Wild Mushrooms, Asparagus, Ramps gf

SIDE

SPRING ONIONS & PEAS | 12

Mint, Pea Tendrils gf

WAVES & MARSH

APPETIZERS

CHARLESTON GRILL CRAB CAKE | 20

Creek Shrimp, Tomatoes, Lime-Dill Vinaigrette

*AHI TUNA CRUDO | 22

Haricots Verts, Quail Egg, Lemon-Olive Vinaigrette gf

*LOCAL OYSTERS | 18

Lowcountry Oyster Company, Heirloom Pepper Mignonette gf

ENTRÉES

ØRA KING SALMON | 40

Leeks, Marble Potatoes, Salmon Roe, Red Wine Reduction gf

FISH A LA PLANCHA | 35

Local Catch, Romesco, Fennel, Orange, Banyuls gf

SIDE

LOCAL BUTTER BEANS | 12

Shrimp Butter, Rice Middlins gf

FIELD & PASTURE

APPETIZERS

ROASTED BERKSHIRE PORK BELLY | 22

Carrot-Fennel Purée, Cornbread Waffle, Cider-Sorghum Gastrique

*SEARED FOIE GRAS | 26

Smoked Bacon, Grilled Radicchio, Strawberry Jam, Brioche Torrijas

SPRING PEAS & PANCETTA | 15

Arugula, Bread Crumbs, Parmesan Dressing

ENTRÉES

*PRIME BEEF TENDERLOIN (8oz) | 52

Beurre Maître d'Hôtel, Asparagus, Potatoes, Chives gf

*COLORADO LAMB CHOPS | 57

White Asparagus, Ramp Tapenade, Mint gf

SIDE

MARBLE POTATOES | 12

Taleggio Fonduta, Chives gf

Many of our menu items may be prepared as Vegetarian, Vegan or Gluten Free

v - Vegan gf - Gluten Free

*Contains ingredients that are raw or undercooked; consuming raw or undercooked meats, poultry, seafood, eggs or unpasteurized milk may increase your risk of foodborne illness

Please consult with your server regarding any allergies or dietary restrictions before ordering

WINES BY THE GLASS

CHAMPAGNE & SPARKLING WINES	Glass	Bottle
Avinyó Cava "Reserva" Brut Spain 2017	11	50
Chapuy Blanc de Blancs "Réserve, Grand Cru" Brut Champagne	17	80
Barnaut Rosé "Authentique, Grand Cru" Brut Bouzy, Champagne	25	120
Krug "Grande Cuvée" Brut Champagne	59	295

WHITE WINES: Listed from Driest to Richest

Scarpetta Pinot Grigio Friuli 2019	13	50
Whitehaven Sauvignon Blanc Marlborough 2019	13	50
Do Ferreira Albariño Salmés, Rias Baixas 2018	15	59
Forge Riesling "Breakneck Creek Vineyard" Seneca Lake 2017	15	60
Szepsy Furmint Tokaji 2015	14	56
Vincent Carême Vouvray "Le Clos" Loire Valley 2018	19	76
Roserock Chardonnay Eola-Amity Hills, Willamette Valley 2017	15	60
Thierry et Pascale Matrot Meursault Burgundy 2018	28	110
Pride Mountain Chardonnay Napa & Sonoma County 2018	19	76
Mönchhof Riesling Kabinett "Ürzig Würzgarten" Mosel 2017	13	50

ROSÉ

Thibaud Boudignon Rosé de Loire Loire Valley 2019	15	60
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RED WINES: Listed from Lightest to Fullest

Maysara Pinot Noir "3 Degrees" McMinnville, Willamette Valley 2018	13	52
Peay Pinot Noir Sonoma Coast 2018	19	76
Daniel Bouland Morgon "Corvellette, Vieilles Vignes" Beaujolais 2018	18	70
Grasso Barbaresco "Vallegrande" Piedmont 2005	27	105
Julien Cecillon Crozes-Hermitage "Les Marguerites" Rhône Valley 2019	20	80
Terrazas de los Andes Malbec "Reserva" Mendoza 2018	13	50
Swanson Merlot Napa Valley 2018	14	54
Requiem Cabernet Sauvignon Columbia Valley 2017	13	50
Château Le Crock Saint-Estèphe Bordeaux 2012	27	105
Pine Ridge Cabernet Sauvignon Napa Valley 2017	27	105

"BUCKET LIST" SELECTIONS: Using Argon Gas Preservation

Dönnhoff Riesling "Schlossböckelheimer Felsenberg, Grosses Gewächs" Nabe 2019	35	140
Domaine des Roches Neuves Saumur Blanc "Clos Romans" Loire Valley 2019	38	150
Lucien Le Moine Chassagne-Montrachet "Les Embrazées, 1 ^{er} Cru" Burgundy 2015	85	325
Joseph Drouhin Beaune Rouge "Clos des Mouches, 1 ^{er} Cru" Burgundy 2016	65	260
Cobb Pinot Noir "Coastlands Vineyard, 1906 Block" Sonoma Coast 2012	38	148
Chambeyron-Manin Côte-Rôtie "Côte Brune" Rhône Valley 2016	35	135
Salvioni Brunello di Montalcino Tuscany 2013	65	260
Château Haut-Brion Pessac-Léognan "1 ^{er} Grand Cru Classé" Bordeaux 2003	200	800
Corison Cabernet Sauvignon St. Helena, Napa Valley 2016	45	180

SPECIALTY COCKTAILS

Royal Scotsman The Botanist Gin, Fever Tree Mediterranean Tonic, Blueberry, Thyme, Lemon <i>-Your Favorite G&T now that Spring has Sprung</i>	15
Afloat in France Grey Goose Vodka, Strawberry, Green Chartreuse, Basil <i>-Refreshing and Nuanced, Sweet Berries with an Herbaceous Trip Through the Garden</i>	15
Maroma Hornitos Plata Tequila, Chinola Passion Fruit, D'Aristi Xtabentún, Jalapeño, Espelette <i>-A Beach Retreat in Liquid Form Taking Cues from the Margarita</i>	15
Reid's Palace Buffalo Trace Bourbon, Cynar Amaro, Crème de Banana, Walnut Bitters, Madeira <i>-Walnut-Banana Bread for a Whiskey Lover's Journey Across the Atlantic</i>	15
Grand Timeo Averna Amaro, Bràulio Amaro, Aperol, Lemon <i>-A Refreshing Take on the Bitter & Herbal World of Amari</i>	15

BEER & CIDER

Edmund's Oast Brewing Co. Something Cold (SC) Blonde Ale 5.0% (16 oz)	7
Tilquin Gueuze à l'ancienne (BEL) Sour Lambic Ale 6.4%	19
Westbrook White Thai (SC) Belgian Witbier 5.0%	7
Duvel (BEL) Belgian Golden Ale 8.5%	8
Frothy Beard Tides (SC) Irish Red Ale 6.2%	7
Munkle Brugge City Brune (SC) Belgian Brown Ale 6.2%	7
Bell's Two Hearted Ale (MI) American IPA 7.0%	7
Coast HopArt IPA (SC) American IPA 7.7%	7
Left Hand Nitro Milk Stout (CO) American Stout 6.0%	7
Holy City Eliza's Plum Pudding Porter (SC) American Porter 6.8%	7
Wölffer No. 139 Rosé Cider (NY) Dry Rosé Cider 6.9%	7

ZERO PROOF

Wölfer Estate Petite Rosé Sparkling, Alcohol-Free "Wine"	10
Ben's Friends Jalapeño, Ginger Beer, Lime	6