

WELCOME

Accompanying you tonight will be

SUZY CASTELLOE

Chef de Cuisine

JULIE HENNIGAN

General Manager

JAY GRIFFIN

Sommelier

Renowned for its unparalleled dining experience and warm hospitality, our seasonal menu showcases imaginative dishes that honor the purveyors and makers of the South. An impressive collection of wines combines with nightly live music to deliver an ambiance that is perfectly suited for toasting special occasions. We are thrilled to welcome you.

SMALL BITES

- Truffle Caviar** 50
Vodka-Lemon Gelée, Cream Cheese,
Potato Chips v, gf
- Yellowfin Tuna Crudo*** 25
Scallion Chili Crisp, Yuzu Pearls, Coconut-Lime
Vinaigrette gf
- Smoked Fish Salad** 19
Cornmeal Blini, Shaved Vegetable, Roe
- Imperial Osetra Caviar*** 155
Crème Fraîche, Shallots, Toast, Blinis

TO BEGIN

- Strawberry Gazpacho** 15
Hickory Bluff Farms Strawberries,
Marcona Almond Salsa Macha, Cucumber v, gf
- Little Gem Lettuce** 15
Green Goddess Dressing, Garden Vegetables v, gf
- Spring Pea Panzanella** 16
Creamy Parmesan Dressing, Radishes, Croutons
- Green and White Asparagus** 16
"Lyonnais", Bacon Brioche Crumb, Fine Herbs gf
- Jumbo Lump Crab Cake** 25
Sauce Vierge, Capers
- Oyster and Crab Pan Roast** 20
"Cioppino" Style, Old Bay Crouton
- Vietnamese Pork** 18
Glazed Pork Belly, "Banh Mi" Salad gf
- Palmetto Squab*** 28
Grape-Fig Agrodolce, Caramelized Fennel,
Rosemary Jus gf
- Seared Foie Gras*** 30
Strawberry Grand Marnier Jam, Pecan Brioche Crumb

FROM OUR WATERS

- Local Catch** 45
"Frogmore Stew", Baby Potato, Shrimp, Corn,
Andouille gf
- Local Fish A La Plancha** 42
Roasted Carrot and Parsnip, Charred Broccolini,
Black Garlic Bagna Cauda gf
- Lobster Ricotta Cavatelli** 52
Spring Vegetables, Almond Pesto Limone, Gremolata

FROM OUR FIELDS

- Smoked Cauliflower Churrasco** 36
Pickled Pepper Romesco, Chimichurri, Pepitas v, gf
- Brown Butter Risotto** 48
Morel Mushrooms, Fava Beans gf
- Colorado Lamb Loin*** 65
Spring Onion Soubise, Peas, Feta,
Mint Lamb Jus gf
- Shawarma-Spiced Venison Tenderloin*** 60
Butterbean Purée, Roasted Radish, Greek Yogurt,
Pomegranate Zhug gf
- Prime Beef Tenderloin*** 72
Pomme Purée, Wild Mushrooms, Bourguignon gf
- 1855 Bone-In Cowboy Ribeye*** 155
Chimichurri Butter, Charred Cipollini Onion gf

TO SHARE

- Broccolini** 15
Black Garlic Bagna Cauda gf
- Pomme Purée** 15
Lowcountry Creamery Crème Fraîche gf
- Pea Medley** 15
Shallot, Mint, Lemon gf

6-Course Chef's Tasting Menu 150

A curated experience of Chef's selections.

Requires full participation

of the table and will accommodate for dietary restrictions.

Limited to parties of 6 or fewer.

Wine Pairing Options: 100 | 200 | 300

Many of our menu items may be prepared as Vegetarian, Vegan or Gluten Free | v - Vegan gf - Gluten Free

Local Seafood is sustainably sourced

*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.

20% Gratuity will be added to parties of 6 or more

WINE

CHAMPAGNE & SPARKLING WINES

| | GLASS | BOTTLE |
|--|-------|--------|
| Sorgente Prosecco Brut Friuli-Venezia Giulia | 16 | 64 |
| Chapuy Blanc de Blancs 'Réserve, Grand Cru' Brut Champagne | 25 | 99 |
| AR Lenoble Rosé 'Terroirs' Extra-Brut Champagne | 35 | 140 |
| Krug "Grand Cuvée" Brut Champagne | 80 | 320 |

WHITE WINES

Listed from Driest to Richest

| | | |
|--|----|-----|
| Scarpetta Pinot Grigio Friuli 2021 | 13 | 52 |
| Maison Idiart Sancerre 'Nico' Loire Valley 2022 | 20 | 80 |
| Valmiñor Albariño Rias Baixas 2021 | 17 | 68 |
| Domaine de la Bergerie Anjou 'Sous la Tonnelle' Loire Valley 2022 | 19 | 76 |
| Massican Annia Tocai Friulano/Ribolla Gialla/Chardonnay Napa Valley 2021 | 26 | 104 |
| Presqu'île Chardonnay Santa Barbara County 2021 | 16 | 64 |
| Bitouzet-Prieur Bourgogne Blanc Burgundy 2022 | 32 | 128 |
| Freemark Abbey Chardonnay Napa Valley 2021 | 22 | 88 |
| Mönchhof Riesling Kabinett 'Ürzig Würzgarten' Mosel 2020 | 16 | 64 |

ROSÉ

| | | |
|--|----|----|
| Château Trians Côteaux Varois en Provence 2022 | 16 | 64 |
|--|----|----|

RED WINES

Listed from Lightest to Fullest

| | | |
|--|----|-----|
| Château de Javernand Chiroubles 'Les Gatilles' Beaujolais 2020 | 15 | 59 |
| Brave Cellars Pinot Noir Willamette Valley 2017 | 18 | 72 |
| Cep Pinot Noir Sonoma Coast 2020 | 26 | 104 |
| Benanti Etna Rosso Sicily 2020 | 20 | 80 |
| De Forville Nebbiolo d'Alba 'San Rocco' Piedmont 2021 | 18 | 72 |
| Herminia Rioja Crianza 2018 | 17 | 68 |
| The Fableist Cabernet Sauvignon '373' Paso Robles 2021 | 16 | 65 |
| Marietta Armé Cabernet Blend, McDowell Valley 2021 | 25 | 99 |

"BUCKET LIST" SELECTIONS

Using Argon Gas Preservation

| | | |
|---|-----|-----|
| Karthäuserhof Riesling Eitelsbacher Karthäuserhofberg, 'Grosses Gewächs' Mosel 2018 | 51 | 204 |
| Domaine du Collier Saumur Blanc Loire Valley 2017 | 32 | 125 |
| Raul Perez Godello 'Ultreia La Claudina' Bierzo 2020 | 39 | 156 |
| Capuano Ferreri Chassagne-Montrachet 'Cuvée Prestige' Burgundy 2021 | 48 | 189 |
| Paolo Bea Arboreus Umbria 2016 | 43 | 169 |
| Domaine des Lambrays Clos des Lambrays 'Grand Cru' Burgundy 2015 | 125 | 500 |
| Domaine Vieux Telegraphe Chateauneuf-du-Pape 'La Crau' Rhone Valley 2020 | 45 | 180 |
| Ada Nada Barbaresco 'Cichin Riserva Rombone' Piedmont 2016 | 49 | 195 |
| Les Forts de Latour Pauillac Bordeaux 2004 | 150 | 600 |
| Newton Puzzle Cabernet Blend, Spring Mountain District, Napa Valley 2016 | 55 | 220 |
| Continuum Proprietary Red 'Sage Mountain Vineyard' Napa Valley 2014 | 100 | 400 |

SPECIALTY COCKTAILS

AQUA VIRGO 18

Botanist Gin, St. George Aqua Perfecta, Dry Vermouth
A Light and Savory Martini to Start the Evening

IPANEMA 17

Leblon Cachaça, Velvet Falernum, Lime
A Brazilian Twist on a Daiquiri

EVENING STAR 19

Fernet Branca, Strega, Yellow Chartreuse, Lemon
An Easy, Herbal Apertif

THE COMPASS 18

Woodford Reserve, Cynar Amaro
Crème de Banana, Walnut Bitters
Madeira
*Walnut-Banana Bread for a Whiskey
Lover's Journey Across the Atlantic*

FRENCH QUARTER 18

Old Overholt Rye, Cocchi Americano,
Pierre Ferrand Cognac, Nardini Amaro
A Globally Inspired Vieux Carre

GOLDEN CIRCLE 18

Ketel One Vodka, Beefeater Gin, Lillet Blanc
*An homage to Charleston Place's recognition on Condé
Nast Traveler's "Gold List"*

ZERO PROOF

Elderflower Rosé Spritz 12

Leitz "Eins Zwei Zero" NA Riesling, Pomegranate
Nikolaihof Holunderblüten Syrup

Ben's Friends 6

Ginger Beer, Jalapeño, Lime

Peardrop 10

Pear, Maple, Cinnamon, Lemon

BEER & CIDER

BELL'S 8

Two Hearted Ale
(MI) | American IPA | 7.0%

COAST 8

HopArt IPA
(SC) | American IPA | 7.7%

DUVEL 9

(BEL) | Belgian Golden Ale | 8.5%

EDMUND'S OAST BREWING CO. 8

Something Cold
(SC) | Blonde Ale | 5.0% (16 oz)

EVIL TWIN 13

Imperial Biscotti Break
(NY) | Imperial Stout | 11.5% (16 oz)

FROTHY BEARD 8

Tides
(SC) | Irish Red Ale | 6.2%

LEFT HAND 8

Nitro Milk Stout
(CO) | American Stout | 6.0%

MUNKLE 8

Brugge City Brune
(SC) | Belgian Brown Ale | 6.2%

TILQUIN 19

Gueuze Tilquin à l'Ancienne
(BEL) | Sour Lambic Ale | 6.4%

WESTBROOK 8

White Thai
(SC) | Belgian Witbier | 5.0%

WÖLFFER 8

No. 139 Rosé Cider
(NY) | Dry Rosé Cider | 6.9%