

WELCOME

Accompanying you tonight will be

SUZY CASTELLOE

Chef de Cuisine

TAYLOR SHAND

Assistant General Manager

JAY GRIFFIN

Sommelier

PAIGE SYLVESTRE

Assistant Executive Pastry Chef

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
- Local Asparagus** 16
"Lyonnaise", Bacon Brioche Crumb, Fine Herbs
- 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

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	29	116
Piollot Rosé 'Les Protelles' Brut Nature Champagne	35	140
Krug "Grand Cuvée" Brut Champagne	80	320

WHITE WINES

Listed from Driest to Richest

Scarpetta Pinot Grigio Friuli 2022	13	52
Maison Idiart Sancerre 'Nico' Loire Valley 2022	20	80
Valmiñor Albariño Rias Baixas 2022	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 2022	16	64
Bitouzet-Prieur Bourgogne Blanc Burgundy 2022	32	128
Freemark Abbey Chardonnay Napa Valley 2022	22	88
Mönchhof Riesling Kabinett 'Ürzig Würzgarten' Mosel 2022	16	64

ROSÉ

Château Trians Côteaux Varois en Provence 2022	16	64
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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 2021	26	104
Benanti Etna Rosso Sicily 2021	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 2022	16	65
Marietta Armé Cabernet Blend, McDowell Valley 2021	25	99

"BUCKET LIST" SELECTIONS

Using Argon Gas Preservation

Trimbach Riesling 'Frédéric Emile' Alsace 2016	52	209
Domaine du Collier Saumur Blanc Loire Valley 2018	32	125
Raul Perez Godello 'Ultreia La Claudina' Bierzo 2020	39	156
Chapelle de Blagny Puligny-Montrachet 'Hameau de Blagny 1er Cru' Burgundy 2020	59	236
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
Luigi Ferrando Carema 'Etichetta Bianca' Piedmont 2018	51	204
Les Forts de Latour Pauillac Bordeaux 2004	150	600
Andrew Geoffrey Cabernet Sauvignon 'Diamond Mountain District' Napa Valley 2008	54	216
Continuum Proprietary Red 'Sage Mountain Vineyard' Napa Valley 2016	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%