

## *Welcome to Charleston Grill*

Where an ever-evolving tasting menu showcases the freshest local seafood and the finest Southern ingredients. Each dish is thoughtfully crafted to honor Lowcountry traditions while embracing innovative techniques. An acclaimed wine program and nightly live jazz create an elegant ambiance, perfect for toasting special occasions. We are delighted to welcome you to an evening of refined dining and genuine Southern hospitality.

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*Accompanying you tonight will be*

**SUZY CASTELLOE**  
Chef de Cuisine

**JAY GRIFFIN**  
Sommelier

**PAIGE SYLVESTRE**  
Assistant Executive Pastry Chef

## TO BEGIN

### Imperial Osetra Caviar\* 155

Crème Fraîche, Shallots, Toast, Blinis

### SC Yellowfin Tuna Crudo\* 27

Passionfruit, Local Citrus, Avocado

Cyprus Hill Farm Kumquat, Fresno Chili Oil gf

### Charleston Grill Crab Cake 25

Sauce Vierge, Capers, Basil

### Local Oysters 30

Yuzu-Cucumber Granita, Pickled Shallot

### Winter Greens 16

Local Lettuces, Cider Vinaigrette, Fennel

Candied Walnuts

### Soupe à l'oignon 16

Baked Vidalia Onion, Foraged Mushrooms

Black Garlic

### Slow Roasted Pork Belly 19

Berkshire Heritage Pork, Brown Butter, Apple

Butternut Squash, Pickled Mustard Seed

### Pan Seared Octopus 27

Sunchoke Puree, Gremolata

Chorizo and Smoked Paprika Emulsion

### La Belle Farms Foie Gras 30

Port Wine Gel, Poached Pear

Chai Tuile, Brioche

## CURATED SELECTIONS

### Lowcountry Catch 45

*Sustainably Sourced*

"Frogmore Style," Carolina Shrimp, Andouille

Potato, Corn, Sourdough

### Local Fish a La Plancha 48

*Sustainably Sourced*

Pesto Limone Risotto, Fresh Herbs

### Local Crab Cavatelli 42

*Sustainably Sourced*

Tomato Butter, Calabrian Pepper, Mint

### Lobster Thermidor 70

Maine Lobster Tail, Ravioli, Thermidor Emulsion

Crustacean Oil

### Grilled Eggplant 38

Vegan Creamy Greens, Mushroom Au Poivre

Fried Shallots

### Chatel Farms Wagyu Tenderloin 85

Pomme Puree, Charred Cipollini Onion

Sauce Perigeaux

### Colorado Lamb Duo 72

Lamb Rack and Braised Lamb, Seared Polenta

Balsamic Glazed Delicata Squash, Mint Lamb Jus

## TASTING MENU

6-Course Chef's Selection 150

Wine Pairing 150 | 300

Curated experience requires full participation of the table.

Limited to parties of 6 or fewer.

Please let your server know of any dietary restrictions.

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.

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
Laherte Frères 'Rosé de Meunier' Extra Brut Champagne	35	140
Krug "Grand Cuvée" Brut Champagne	80	320

## WHITE WINES

*Listed from Driest to Richest*

Scarpetta Pinot Grigio Friuli 2022	15	60
Maison Idiart Sancerre 'NICO' Loire Valley 2023	20	80
Valmiñor Albariño Rias Baixas 2023	17	68
Domaine de la Bergerie Anjou 'Sous la Tonnelle' Loire Valley 2023	19	76
Thévenet & Fils Mâcon Pierreclos Burgundy 2022	16	64
Alain Chavy Bourgogne Blanc Burgundy 2022	29	116
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*

Domaine Perroud Brouilly 'Pollen' Beaujolais 2022	16	64
Child's Play Pinot Noir Willamette Valley 2022	19	76
Luli Pinot Noir Santa Lucia Highlands 2022	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	64
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 'La Charpentrie' Loire Valley 2018	47	185
Chapelle de Blagny Puligny-Montrachet 'Hameau de Blagny 1er Cru' Burgundy 2020	59	236
Paolo Bea Arboreus Umbria 2016	43	169
Charles Père et Fille Volnay "Les Fremiets 1er Cru" Burgundy 2021	45	179
Camille Giroud Gevrey Chambertin 'Chambertin Grand Cru' Burgundy 2008	115	450
Cocito Barbaresco Baluchin 'Riserva' Piedmont 2015	49	196
Domaine du Vieux Télégraphe Châteauneuf-du-Pape 'La Crau' Rhone Valley 2015	78	309
Les Forts de Latour Pauillac Bordeaux 2004	150	600
Continuum Proprietary Red 'Sage Mountain Vineyard' Napa Valley 2016	100	400
Andrew Geoffrey Cabernet Sauvignon 'Diamond Mountain District' Napa Valley 2008	54	216

## SPECIALTY COCKTAILS

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### STRAWBERRY FIELDS 18

Botanist Gin, Strawberry Infused Bitter Bianco, Cocchi Americano

A Light and Bright Strawberry Negroni

### IPANEMA 17

Leblon Cachaça, Velvet Falernum, Lime

A Brazilian Twist on a Daiquiri

### ANCHO LIBRE 19

Lalo Tequila, Ancho Reyes, Pineapple, Jalapeño

Pineapple/Pepper Margarita with Guajillo Chile Tajin Rim

### 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

### THE DAHLIA 17

Chinola Passionfruit, Braulio, Campari, Lemon

Summery, Bitter Apertif that Touches all Senses

## ZERO PROOF

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### Elderflower Rosé Spritz 12

Leitz "Eins Zwei Zero" NA Riesling, Pomegranate

Nikolaihof Holunderblüten Syrup

### Ben's Friends 6

Ginger Beer, Jalapeño, Lime

### The Blueberry Shrub 9

Hickory Bluff Farm Blueberry Shrub, Mint, Lemon, Soda

## BEER & CIDER

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### 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%