

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.

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, Pomme Crisps, Blinis

SC Yellowfin Tuna Crudo* 27

Sustainably Sourced

Passionfruit, Local Citrus, Avocado

Cyprus Hill Farm Kumquat, Fresno Chili Oil gf

Charleston Grill Crab Cake 25

Sauce Vierge, Capers, Basil

Winter Greens 17

Local Lettuces, Cider Vinaigrette, Fennel

Candied Walnuts, Forx Farms Gouda gf

Onion Brodo 16

Baked Vidalia Onion, Foraged Mushrooms

Black Garlic gf,v

Lobster Bisque 21

Lowcountry Creamery Crème Fraîche

Herb Oil gf

Berkshire Heritage Pork Belly 19

Brown Butter, Apple, Butternut Squash

Pickled Mustard Seed, Radish gf

Spanish Octopus 27

Sunchoke Purée, Gremolata

Chorizo and Smoked Paprika Emulsion gf

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 gf

Jumbo Lump Crab Cavatelli 42

Tomato Butter, Calabrian Pepper

Grilled Eggplant 38

Creamy Greens, Mushroom Au Poivre

Fried Shallots gf, v

Prime Beef Tenderloin* 85

Pomme Purée, Truffled Carrots

Sauce Perigeaux gf

Colorado Lamb Duo* 72

Seared Polenta, Balsamic Glazed Delicata

Squash, Mint Lamb Jus gf

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 |
|--|----|----|

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

ACROSS THE POND 18

Botanist, Nikolaihof, Nonino, Chartreuse, Lemon
Light and Bright Tour of Western Europe

IPANEMA 17

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

ANCHO LIBRE 19

Don Gato, Ancho Reyes, Blood Orange, Jalapeño
Blood Orange Margarita with Chili, Lime 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
Bitter Apertif that Touches all Senses

ZERO PROOF

Elderflower Rosé Spritz 12

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

Ben's Friends 6

Ginger Beer, Jalapeño, Lime

BEER & CIDER

BELL'S 10

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

COAST 9

HopArt IPA
(SC) | American IPA | 7.7%

DUVEL 14

(BEL) | Belgian Golden Ale | 8.5%

EDMUND'S OAST BREWING CO. 11

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

EVIL TWIN 17

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

COOPER RIVER BREWING CO. 9

Scottish Red
(SC) | Scottish Red Ale | 6.7%

LEFT HAND 11

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

MUNKLE 9

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

TILQUIN 32

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

WESTBROOK 9

White Thai
(SC) | Belgian Witbier | 5.0%

WÖLFFER 14

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