

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

Strawberry Nuoc Cham, Avocado, Radish gf

Charleston Grill Crab Cake 25

Sauce Vierge, Capers, Basil

Spring Greens 17

Local Lettuce, Berry Vinaigrette, Cucumber

Radish, Mint, Basil, Split Creek Farms Feta gf

Local Strawberry Gazpacho 16

Coconut Gel, Yuzu Pearls, Herbs 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

Rhubarb Consommé, Roasted Pineapple

Shaved Fennel gf

CURATED SELECTIONS

Lowcountry Catch 45

Sustainably Sourced

"Frogmore Style," Carolina Shrimp, Andouille

Potato, Corn, Brioche

Fish a La Plancha 48

Sustainably Sourced

Baby Artichoke Caponata, Pinenut Gremolata gf

Seared Scallops 54

Sustainably Sourced

Asparagus, Pea Purée, Lemon Gel

Brown Butter Sherry Beurre Blanc gf

Jumbo Lump Crab Cavatelli 42

Tomato Butter, Calabrian Pepper

Grilled Eggplant 38

Creamy Greens, Mushroom Au Poivre

Fried Shallots gf, v

Pan Roasted Squab 56

Local Field Peas, Smoked Duck, Morcilla

Bacon Jam

Prime Beef Tenderloin* 85

Pomme Purée, Truffled Carrots

Sauce Perigeaux gf

Colorado Lamb Loin* 75

Charred Allium, Morels, Fava Beans,

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 2023	15	60
Moulin Jamet Sancerre 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
Mira Chardonnay Napa Valley 2019	22	88
Mönchhof Riesling Kabinett 'Ürzig Würzgarten' Mosel 2022	16	64

ROSÉ

Château Trians Côteaux Varois en Provence 2023	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 2022	20	80
De Forville Nebbiolo d'Alba 'San Rocco' Piedmont 2022	18	72
Herminia Rioja Crianza 2017	17	68
The Fableist Cabernet Sauvignon '373' Paso Robles 2023	16	64
Marietta Armé Cabernet Blend, McDowell Valley 2021	25	99

"BUCKET LIST" SELECTIONS

Using Argon Gas Preservation

Von Winning Riesling 'Forster Ungeheuer GG' Pfalz 2022	49	195
Domaine du Collier Saumur Blanc 'La Charpentrie' Loire Valley 2018	47	185
Chapelle de Blagny Puligny-Montrachet 'Hameau de Blagny 1er Cru' Burgundy 2022	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%