

Welcome to Charleston Grill

Our seasonal menu showcases imaginative dishes that honor the finest purveyors and makers of the South. Complimented by an acclaimed wine program and nightly live jazz, delicious experiences await.

Locally-Inspired Details

The dining room proudly features four custom art installations by local artist Raven Roxanne. The feather-adorned table lamps were exclusively hand-crafted for the space by Charleston-based accessory artisans, Brackish.

Everywhere you look, there is something beautiful to behold.

TO BEGIN

Imperial Osetra Caviar* 155

Crème Fraîche, Shallots, Pomme Crisps, Blinis

Yellowfin Tuna Crudo* 27

Sustainably Sourced

Pineapple, Avocado, Cucumber, Fresno Chile gf

Charleston Grill Crab Cake 26

Lime-Dill Vinaigrette, Local Shrimp

Heirloom Tomato

Local Gem Lettuces 17

Pink Rhône and Classic Gem, Cucumber

Hibiscus Vinaigrette, Forx Farm Gouda gf

Chilled Golden Beet Soup 18

Candied Pistachio, Cherry Gel, Oat Yogurt

Rainbow Lucky Sorrel gf,v

Lobster Bisque 21

Lowcountry Creamery Crème Fraîche gf

Berkshire Heritage Pork Belly 19

Brown Butter, Peach Mostarda, Radish gf

Spanish Octopus 27

Sunchoke Purée, Gremolata

Chorizo and Smoked Paprika Emulsion gf

La Belle Farms Foie Gras 34

Barolo Agrodolce, Carrot Cake

Carrot Mousseline

CURATED SELECTIONS

Lowcountry Catch 45

Sustainably Sourced

"Frogmore Style," Carolina Shrimp, Andouille

Potato, Corn, Brioche

Fish a La Plancha 48

Sustainably Sourced

Artichoke Caponata, Pinenut Gremolata gf

Seared Scallops 54

Sustainably Sourced

Local Peas, Baby Squash, Pea Purée, Lemon Gel

Brown Butter Sherry Beurre Blanc gf

Jumbo Lump Crab Cavatelli 42

Tomato Butter, Calabrian Pepper

Chanterelle Mushroom 'Risotto' 38

Sorghum Risotto, Brown Butter, Corn

Local Tomato gf

Pan Roasted Squab* 56

Local Field Peas, Smoked Duck, Morcilla

Bacon Jam

Prime Beef Tenderloin* 85

Broccolini Aligot Potatoes, Chanterelle Mushroom

Grilled Rapini gf

Colorado Lamb Loin* 72

Blue Oyster Mushrooms

Local Butterbeans, 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% service charge 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	90	415

WHITE WINES

Listed from Driest to Richest

Scarpetta Pinot Grigio Friuli 2023	15	60
Domaine Pellé Sancerre 'La Croix au Garde Blanc' 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
Mira Chardonnay Napa Valley 2019	22	88
François Lumpp Givry 'Teppe des Chenèves' Burgundy 2022	38	150
Mönchhof Riesling Kabinett 'Ürzig Würzgarten' Mosel 2023	17	68

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

Max Ferd. Richter Riesling 'Wehlener Sonnenuhr GG Uralte Reben' Mosel 2023	38	152
Château Yvonne Saumur Blanc 'Le Gory' Loire Valley 2019	48	192
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 2023	45	179
Camille Giroud Clos de Vougeot 'Grand Cru' Burgundy 2014	89	350
Cocito Barbaresco Baluchin 'Riserva' Piedmont 2015	49	196
Continuum Proprietary Red 'Sage Mountain Vineyard' Napa Valley 2015	150	600
Andrew Geoffrey Cabernet Sauvignon 'Diamond Mountain District' Napa Valley 2008	54	216

SPECIALTY COCKTAILS

MILLION DOLLAR MARTINI 100

Choice of EVOO washed Stoli Elit or Monkey 47
served with Caviar and Castelvetro Olives
First Class Martini

ACROSS THE POND 20

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

H.I.T. 19

Skinos Mastika, Botanist, Fennel
Lemon, Tonic
Herbal Isle Tonic

DON BELL GATO 19

Don Gato, Bell Pepper, Cointreau, Lime
Black Lava Salt
Bell Pepper Margarita

THE COMPASS 18

Woodford Reserve, Cynar Amaro
Crème de Banana, Walnut Bitters, Madeira
Walnut-Banana Bread for Whiskey Lovers

ZERO PROOF

Elderflower Rosé Spritz 12

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

Ben's Friends 8

Ginger Beer, Jalapeño, Lime

Spring Fling 8

Blueberry Tea, Fresh Lemon, Club Soda

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)

FROTHY BEARD 9

Tides
(SC) | Irish 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%