

The Establishment

185 East Bay Street | Charleston, SC 29401 (843) 321-9333 | magnoliascharleston.com

3 COURSES FOR \$40

Please choose one item from Taste, Savor, and Delight - we are offering 3 courses for \$40.

Menu items are also available a la carte.

The menu changes daily to offer the freshest ingredients available to us.

TASTE

Choice of:

Shrimp, local, chilled, marinated vegetables 11

Duck, crispy confit, zucchini, squash, blackberry 13

Greens, aeroponic lettuce, pickled mustard seeds, blue cheese vinaigrette, tarragon 10

Heirloom Tomatoes, fresh cheese, crouton 13

Gnocchi, lump crab, pistou, bread crumbs 16

Fried Oyster Salad, green goddess, bermuda onions, bonito 15

SC Peaches, country ham, watercress, ubriaco di raboso 12

Lobster Tail, watermelon gazpacho, calabrian chili, canary melon 18

Angolotti, lobster, pearl onions, maitake mushrooms, tomato concasse 14

Scallops*, corn emulsion, pea verte 16

SAVOR

Choice of:

Swordfish, white acre peas, butter beans, salsa verde, brown butter 30

Chicken, joyce farms, anaheim peppers, bacon, croutons, jus 29

Ratatouille, japanese eggplant, summer squashes, marjoram 24

Pork Chop*, escarole, sungold tomatoes, mustard jus 39 (\$9 supplemental charge to prix fixe)

Whole Fish, romesco, roasted cipollini onions, pickled peppers 46 (\$16 supplemental charge to prix fixe)

Seafood Stew, shrimp, scallop, chorizo, tomato-fennel broth 27

Ribeye*, potato pave, tallow butter, onion petals 49 (\$19 supplemental charge to prix fixe)

Grouper, creamed corn, heirloom tomato vierge 32

SIDES

\$8 supplemental charge to prix fixe

Papas Bravas, aioli \$8

Fried Eggplant, pickled vegetables \$8

Watermelon, whipped feta, spicy pepitas \$8

DELIGHT

Choice of:

Chocolate Olive Oil Cake, anglaise, chocolate mousse 8 **Ricotta Panna Cotta**, fresh fruit, basil 8

Matt Canter, Executive Chef

*Consuming raw or undercooked foods may increase risk of foodborne illness