



# Charleston Restaurant Week

January 11-21, 2024

3 for \$45

## 1st Course

(choose one)

### TRUFFLE FRIES

white truffle oil, truffle aioli, parmesan

### CAVIAR DEVILED EGGS (3ea)

grained mustard, chicken cracklings, pink himalayan sea salt, caviar

### S.C. CORNBREAD

sc cornmeal, whipped honey butter, pink himalayan sea salt, pickled jalapeño

### CALABASH SHRIMP

flash fried oyster, hot okra, chive tartar, radish, sesame seed, crispy caper

## 2nd Course

(choose one)

### FRIED CHICKEN LOLLIPOPS

lemon brined, valley crème fraîche, hot honey, savory waffle bread pudding

### SHRIMP N GRITS

stone ground grits, jumbo prawns, white cheddar, andouille gravy

### SWEET CORN RISOTTO

gullah spiced, rutabaga, nash's sweet potatoes, parmesan, corn broth

### CAESAR SALAD

chopped romaine, olive oil croutons, parmesan, house dressing

### STEAK FRITES\* + 15

certified angus beef, hanger steak, herbed fries, oyster mushrooms, red wine shallots

## 3rd Course

(choose one)

### DEATH BY CHOCOLATE CAKE

milk & dark chocolate, chocolate morsels, chocolate sauce, whipped cream

### RED VELVET CHEESECAKE

raspberry compote, chocolate ganache, white chocolate shavings, cotton candy

Executive Chef Michael Watson

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness. Please specify allergies to a server.

