



Wild Common

103 Spring St | Charleston, SC 29403
(843) 817-7311 | wildcommoncharleston.com

FOUR COURSE PRIX FIXE MENU \$55

Series of 'Bites' plus Select One First, One Next, Finish with Series of 'Dessert Bites'

**Add 5 Grams Shaved Black Truffles to any Course | MP Supplement **

BITES

ARANCINI | Preserved Meyer Lemon, Parmesan

AGED BEEF TARTARE | Egg Yolk, Alliums

PICKLED LOCAL SHRIMP | Avocado, Crispy Leeks

OYSTERS | Cucumber, Charred Tomato

FIRST

GRILLED CHICORIES

Figs, Aged Pecorino, Prosciutto, Anchovy Vinaigrette

KAMPACHI CRUDO

Summer Melons, Perserved Meyer Lemon, Pesimmons

NEXT

GROUPE

Roasted Eggplant, Piperade, Salted Cod

MANCHESTER FARMS QUAIL

Smoked Butter Beans, Tuscan Sausage

DRY-AGED NY STRIP

Sweet Potatoes, Okra, Tomatillo Salsa

DESSERT BITES

"TIRAMISU" | Benne Seed Ladyfingers, Bourbon

SWEET CORN PANNA COTTA | Preserved Peaches, Popcorn

APPLE TART | Cheesecake, Diplomat Cream