



September

7-11/16

5 p.m. to 10 p.m.

3 Courses for \$40

COASTAL PROVISIONS

SEAFOOD · CHOPS · CRAFTED COCKTAILS

CHARLESTON RESTAURANT WEEK

firstcourse

Choose One

SHE CRAB SOUP

brioche, chives, chive oil

LOCAL LETTUCES

radishes, pickled strawberries, puffed carolina gold rice

AUSTRALIAN WAGYU TENDERLION CARPACCIO*

shiitake dry rub, toasted pistachios, truffle aioli, shallots, arugula

add additional course \$12

entrée

Choose One

LOCAL CATCH*

corn crème fraîche, field peas, heirloom cherry tomatoes, pearl onions, ramp vinaigrette

ROASTED AIRLINE CHICKEN

charred broccolini, za'atar corn purée, zucchini & pine nut salad

RICOTTA GNOCCHI

roasted maitake mushrooms, fava beans, english peas, urfa biber, pea tendrils

dessert

Choose One

FLOURLESS CHOCOLATE TORTE

passion fruit crèmeux, ginger crumble, fresh blackberries

BASQUE CHEESECAKE

guava, cardamom crumble, lime curd

Thalita Costa Smith - Chef de Cuisine



Proud partner of the SC Aquarium Good Catch Sustainable Seafood Program.

Many menu items can be prepared gluten-free, vegetarian, vegan or in compliance with many dietary restrictions. Please advise your server if interested.

*CONSUMER ADVISORY: Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.