

RUDY ROYALE

Charleston Restaurant Week September 7-17, 2023

Three Courses - \$40 per guest

Sun-Thurs 4-9 Fri/Sat 4-10

Featured Cocktails

ROSIECHICKS

chambord, rosemary simple, sparkling water | 8

STORMY MORNING

creme de violet, vodka, lemon, table side bubbles | 10

BAY STREET SOUR

makers, orange juice, lemon juice, bordeaux float | 10

To Start

Deviled Eggs Flight

fried oyster, pork rind, caviar, bacon-jalapeno

South Carolina Peaches

whipped goat cheese, candied pecans, watercress

Arugula Salad

watermelon, radish, pistachio, mint, sherry vinaigrette

Tomato Bisque

cheddar crostini, creme fraiche, pimenton

Tuna Ceviche

avocado crema, salsa verde

Baby Back Ribs

char sui BBQ sauce

Mains

2pc Fried Chicken

mac & cheese, cucumber salad

Bucatini

wood roasted summer squash, smoked tomato butter, pecorino

General Rudy's Chicken

jasmine rice, broccoli, sesame seeds, honey ginger sauce

Wood Roasted Salmon

romesco sauce, cauliflower, caramelized onion, almonds

Tempura Flounder

lobster sauce, charred corn, pole beans

12oz Flank Steak

chimichurri, fingerling potatoes, heirloom tomatoes, adds \$10

Dessert

Banana Pudding

nilla wafers, vanilla custard, whipped cream

Chocolate Brownies

carmel sauce, sea salt

Strawberry Parfait

pound cake, chantilly, vanilla strawberry sauce