

- CHARCUTERIE & CHEESE -

Charcuterie

Smoked Duck Ham
House-cured duck leg, Charleston

Speck
Smoked dry cured ham, Italy

Spicy Capicollo
Spiced and smoked pork shoulder, California

Finochietta
Fennel spiced salami, New York

Salami Etna
Pistachio and lemon zest salami, Oregon

Coppa
Cured pork shoulder, New York

Prosciutto di San Daniele
Cured ham from San Daniele, Italy

Soppressata
Course ground large salami, New Jersey

\$15 (3) \$24 (5) \$32 (7) \$40 (9)
\$ 53 (12) \$60 (14) \$78 (16)

Artisan Cheeses

Gran Delitia
Buffalo milk Parmesan, Italy

Midnight Moon
Semi firm Gouda style goat cheese, Netherlands

Taleggio
Tangy, soft, washed rind cow's milk, Italy

Cambozola
Blue-vein triple cream cow's milk, Germany

Humboldt Fog
Creamy aged goat's milk, California

Carr Valley Glacier Wildfire Blue
Peperoncino infused blue cow's milk, Wisconsin

Six Month Aged Manchego
Semi-hard sheep's milk, Spain

Red Dragon
English cheddar with wholegrain mustard & ale, Britain

Local Middle Neck Clams

Berkshire sausage, chiles and tomato
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Confit garlic, shallots, white wine and herbs

17

Daily Soup Preparation 10

Spicy Local Shrimp Bruschetta with Chiles and Garlic 11

Cold-Water Oysters with Cocktail Sauce and Seasonal Mignonette* 18/36

Arugula Salad with Castelvetrano Olives, Pecorino and Breadcrumbs 12

Chopped Romaine Salad with Arugula, Feta Cheese, Celery
Tomatoes, English Cucumbers and Creamy Lemon-Oregano Dressing* 11

Warm House-made Mozzarella with Charred Tomato-Herb Relish and Prosciutto 12

Veal and Ricotta Meatballs with Pomodoro, Basil and Parmesan 11



- HANDCRAFTED PASTAS -

Ricotta Gnocchi with Local Shrimp, Brussels Sprouts, Spinach, Brown Butter and Herbs 31

Pappardelle with Wild Mushrooms and Black Truffle 19/27

Cavatelli with Veal Meatballs, Pomodoro and Spinach 19/27

Tagliatelle Bolognese with Lemon Ricotta 19/27

- ENTREES -

Roasted Springer Mountain Chicken Breast with Crispy Potatoes
Caramelized Brussels Sprouts and Lemon-Truffle Aioli 30

Pan Seared Duck Breast with Seasonal Succotash, Fennel Sausage, Greens
and Blackberry Mustard* 34

Local Market Fish over Local Corn, Fines Herbes and Carolina Gold Rice Pirloo
with a Lemon-Tarragon Beurre Blanc 39

Bone-In Pork Rib Chop with Orecchiette, Spinach, Smoked Duck Ham
Caramelized Brussels Sprouts and Apple-Citrus Pan Sauce* 32

CAB Center Cut Filet of Beef with Mascarpone-Chive Potatoes and
Barolo Sauce 48

CAB Prime New York Strip with Roasted Garlic-Thyme Crispy Potatoes
and a Truffled Cabernet Demi-Glace 56

Preserved Lemon-Honey Glazed Scottish Salmon with a Chilled Salad of Orzo
Cucumbers, Feta, Olives and Pepperonata Vinaigrette* 32

*Visit our sister properties, Langdon's Restaurant and Wine Bar, Wood & Grain, and Tierra al Mar
778 South Shelmore Boulevard
Mount Pleasant*

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

A processing fee will apply to all payments paid with a credit card - fee does not apply on cash payments.

EXECUTIVE CHEF / OWNER
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