

- 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

Bresaola

Cured beef prosciutto, Missouri

Coppa

Cured pork shoulder, New York

Prosciutto di San Daniele

Cured ham from San Daniele, Italy

Soppressata

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

Local Middle Neck Clams

Berkshire sausage, chiles and tomato

Confit garlic, shallots, white wine and herbs

17

Daily Soup Preparation 10

Spicy Local Shrimp Bruschetta with Chiles and Garlic 15

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

Arugula Salad with Local Peaches, Goat Cheese, Toasted Walnuts
and Creamy Balsamic Vinaigrette 13

Chopped Romaine Salad with Arugula, Feta Cheese, Celery
Tomatoes, English Cucumbers and Creamy Lemon-Oregano Dressing* 12

Warm House-made Mozzarella with Charred Tomato-Herb Relish and Prosciutto 13

Veal and Ricotta Meatballs with Pomodoro, Basil and Parmesan 13

Opal

RESTAURANT
AND BAR

- HANDCRAFTED PASTAS -

Ricotta Gnocchi with Local Shrimp, Baby Heirloom Tomatoes
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* 36

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 Pepparonata 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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