

- 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

Jumbo Lump Crab Salad with Fines Herbes, Peppers, Aioli, Arugula and Citrus 25

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

Baked Veal and Ricotta Meatballs with Taleggio and Parmesan 11



- HANDCRAFTED PASTAS -

Ricotta Gnocchi with Local Shrimp, Grilled Zucchini, Spinach, Brown Butter and Herbs 31

Pappardelle with Wild Mushrooms and Black Truffle 19/27

Applewood-Smoked Bacon and Ricotta Agnolotti with Pea Tendrils, Spinach
Crispy Pork, and English Peas 19/27

Cavatelli with Veal Meatballs, Sweet Corn, Blistered Tomatoes and Arugula 19/27

Tagliatelle Bolognese with Lemon Ricotta 19/27

- ENTREES -

Roasted Springer Mountain Chicken Breast with Crispy Golden Potatoes
Caramelized Brussels Sprouts and Lemon-Truffle Aioli 29

Pan Seared Duck Breast with Seasonal Succotash, Fennel Sausage, Greens
and Blackberry Mustard* 32

Local Market Fish over Local Corn, Fines Herbes and Carolina Gold Rice Pirloo
with a Lemon-Tarragon Beurre Blanc 36

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

CAB Center Cut Filet of Beef with Mascarpone-Chive Potatoes and
Barolo Sauce 46

CAB Prime New York Strip with Roasted Garlic-Thyme Crispy Fingerling 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 property, Langdon's Restaurant and Wine Bar
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.*

EXECUTIVE CHEF / OWNER
PATRICK LANGDON OWENS

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CHEF DE CUISINE
RYAN CAMP