



Raw Bar

OYSTERS ON THE HALF* mkt/ea
blood orange mignonette, cocktail sauce

TUNA CRUDO* 20
toasted pecan, popcorn, citrus, aged balsamic

GRILLED JUMBO SHRIMP COCKTAIL 14
classic louis sauce

SHRIMP REMOULADE ROLLS 12
mini butter-toasted NE style rolls, celery leaf pistou

CHILLED SEAFOOD TOWER* 65
oysters, clams, jumbo shrimp, marinated mussels, lobster tail

Snacks & Starters

CHARGRILLED OYSTERS* 14
voodoo butter, crispy parmesan

SMOKED TROUT DIP* 14
bread & butter pickle, heirloom grit cracker, butter-fried saltine

CALABASH-FRIED CHICKEN OYSTERS 12
buttermilk brine, preserved lemon aioli,
red grape, bitter greens

CAROLINA FARMER'S MARKET SALAD 14
seasonal veggies, ricotta salata, maple-sherry vinaigrette

BITTER GREENS SALAD 18
seared foie gras, autumn fruit, sour cherry

Entrees

RIGATONI ALLA VODKA* 28
clams, mussels, anchovy-garlic streusel

PANKO-CRUSTED JUMBO SHRIMP* 28
toasted pepita, black garlic farro risotto, cranberry mostarda

PAN-SEARED SCALLOPS* 36
butternut squash caponata, melted fennel, citrus

BERKSHIRE PORK PORTERHOUSE 36
spiced brine, brown butter-glazed fig,
mashed rutabaga, rosemary

CRISPY OYSTER MUSHROOM 34
roasted sunchoke, seared fox farm & forage mushroom, marsala

BLACKENED DAYBOAT FISH* 36
jammy tasso ham, heirloom grits, fried leek

DRY AGED 36 DAY KC STRIP* 75
brown butter-basted, root veggie gratin, spiced-pistachio gremolata, aged balsamic

WHOLE ROASTED BRANZINO* 42
castelvetro olive salsa verde, smashed duck fat potato, charred lemon

Executive Chef Stephanie Klos
FALL 2023

CH BISON BURGER* 19
caramelized onion, braised swiss chard, goat cheese,
preserved lemon aioli, union special everything bun

*These items are served raw or undercooked.
Please note that consuming raw or undercooked meats,
poultry, seafood and eggs may increase your risk of food borne illness.