

TRUE BLUE

10/918

Small Plates & Shareables

Chilled

Burrata sauce romesco, white bean escabeche, brown bread 13

Baby Greens seasonal garnish, house vinaigrette, grape tomatoes 7

Nicoise* arugula, peppered & seared tuna, soft-boiled egg, olive-cherry tapenade, pickled vegetable, potato salad, tomato confit 18

Caesar Salad romaine, lemon parmesan vinaigrette, buttered croutons, white anchovy 10

Beef Tartare* handcut NY strip, dijon, shallot, egg yolk sauce, caperberries, grilled bread 13

Hot

Bread & Butter toasted baguette, sea salted butter, gingered brown bread, cinnamon-honey whipped chevre 3

Cauliflower Soufflé lemon, parmesan, black pepper 9

Scallop white cheddar mac-n-cheese, sizzled leeks, lemon-ginger gastrique 11

Beef & Brussels* beef satay, coconut-apple caramel, fried brussels, lime 12

Steak Frites* beef tenderloin, "steak sauce", fries, herb salad 18

Crab Cake tomato confit, panzanella salad, pickled onion aioli 21

Mains

Shrimp Tagliatelle local shrimp, aged provolone, sausage, cherry tomatoes, Calabrian peppers 25

Salmon* late summer vegetables, coconut-green curry broth, beech mushrooms, blue crab 31

Beef & Bearnaise center cut filet mignon, sauce bearnaise, roasted mushroom, potato confit 6oz 36/ 9oz 45

Pecan Smoked Chicken bourbon apple barbecue, house pickled vegetables, "roots and greens", white cheddar mac n cheese 25

Pork Chop* smoked artichoke puree, "sauce barigoule", escarole 28

Vegetable Paella roasted tomato, calaspara rice, summer vegetables, mushrooms 24

Beef-By-The-Inch* Choice or Prime, "steak sauce", blistered scallion, sauteed vegetables, potato roasties MKT

Cheeseburger* porcini mushroom butter, Calabrian pepper aioli, Comte cheese 16

Scallop Ramen* bacon broth, Lady Edison pork belly, shitake, maitake, enoki, bok choy, soft boiled egg, chili oil 29

Ask your server about our raw bar and cheese & charcuterie

We are pleased to tailor your meal to accommodate any dietary needs or restrictions

**These items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Cocktails

- True Blue Cocktail** 10
Pear vodka, elderflower liqueur, fresh lemon, splash of champagne and sparkling mineral water, blueberries
- Lavender 75** 10
Gin, fresh lemon, lavender cordial, house orange bitters, champagne, splash of sparkling mineral water
- Palmetto Punch** 10
Light and dark rum, fresh lime, falernum (almond, ginger clove syrup), splash of pineapple, Tiki bitters
- The Cat's Whiskers** 9
Bourbon, wildflower honey, fresh mint, lemon, house orange bitters
- Amante Picante** 11
Tequila, fresh lime, cilantro, cucumber, agave, jalapeno
- Sazerac** 12
Rye whiskey, cognac, sugar cube, absinthe wash, splash of mineral water, Angostura and Peychaud's medicinal bitters
- Bloody Charleston** 11
Vodka, bloody mix, habanero mash, lemon, olives, cracked pepper, candied pancetta

BOTTLES 4

Pilsner
IPA
Dark
Feature
Domestic

ask your server for more details about our product



All Raw Bar Menu Items
50% off
Wed.-Sun. 4pm-6pm