

SHAREABLES

WHOLE ROASTED CAULIFLOWER goat cheese & gruyere fondue, green chutney	16
PROSCIUTTO & MELON FLAT BREAD fig, goat cheese, arugula	17
CRAB BEIGNETS old bay aioli, malt vinegar powder	20

APPETIZERS

TUNA POKE asian pear, gf soy, scallion, gochujang, puffed bamboo rice, nori . 22

MARKET CEVICHE tomato, onion, cilantro, lime, corn tortilla . 21

SWEET CORN SOUP blackened local shrimp, roasted potato, green onion . 17

STEAMED EDAMAME sea salt . 9

MAY RIVER OYSTERS blood orange mignonette . 22

SAPELO ISLAND CLAMS pork belly, kimchi broth . 18

SALADS

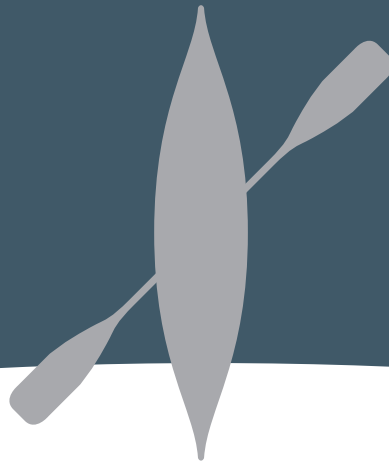
CC HOUSE SALAD little gem, cucumber, cherry tomato, fine herbs, parmesan, buttermilk vinaigrette 15

WARM SPINACH & KALE SALAD grilled halloumi, red onion, spiced pecans, maitake mushrooms, pancetta vinaigrette 15

APPLE & ARUGULA celery, cashew, frisée, garlic herb cheese, cranberry vinaigrette 15

POACHED PEAR & BUFFALO BURRATA local honey, marcona almonds, fig vincotto, basil, evoo, focaccia 15





ENTREES

GEORGES BANK SCALLOPS fingerling sweet potatoes, curried cauliflower, coconut lime foam	39
MISO GLAZED BASS jupiter purple rice, bok choy, squash ginger puree, miso honey butter	42
SOUTH CAROLINA GROUPEL potato puree, roasted root vegetables, port wine demi glace	42
LOCAL FLOUNDER FRANCAISE potato puree, garlic greens, caper lemon white wine butter	38
WAGYU STRIP STEAK roasted sweet potatoes, root vegetables, chimichurri	58
ROASTED PEKING DUCK scallion ginger waffle, pickled cucumbers, orange hoisin sauce	40
SEAFOOD CASSOULET lobster, shrimp, squid, seafood sausage, white beans, kale	42
VEGAN MAC & CHEESE broccolini, cashews, gremolata	24

CUSTOMIZE YOUR ENTREE

MARKET SELECTION OF FISH

georges bank scallops	39
south carolina shrimp	29
sea bass	42
south carolina grouper	42
south carolina flounder	38
wagyu strip steak	58

SAUCES

citrus beurre blanc
port wine demi glace
orange hoisin glaze
chimichurri

CHOOSE TWO SIDES

SIDES . 7

roasted curried cauliflower
garlic greens, spinach,
kale, swiss chard
potato puree, boursin
cheese

roasted root vegetables,
red pepper, shallot, herbs
white beans, mirepoix,
lemon, sage
squash ginger puree

roasted fingerling sweet
potatoes, garlic, herbs
congaré & penn jupiter
purple rice