

SOUP, SALADS & STARTERS

- WILLIAM DEAS' SHE CRAB SOUP**.....9
Colossal Lump Crab, Amontillado Sherry
- ROASTED BEET & APPLE SALAD**.....10
Heirloom Beets, Spiced Apples, Cottage Cheese, Watercress, Marcona Almonds, Cider - Banyuls Vinaigrette
- WORLD'S FAIR CHOPPED SALAD**.....10
Parris Island Lettuce, Roasted Pimentos, Marinated Artichokes, Shaved Onion, Green Olives, Mayfair Dressing
- HEARTS OF PALMETTO SALAD**.....12
Baby Lettuces, Mojo Pickled Palmetto, Avocado, Toasted Benne Seed Vinaigrette, Preserved Meyer Lemon Puree
- SCALLOP & TUNA CRUDO***.....15
Ahi Tuna, Tuna "Prosciutto," Tomato Aioli, Avocado, Cucumber, Crispy Capers, Lemon Agrumato, Olive Oil, Watercress
- DAILY OYSTERS BY THE HALF-DOZEN***.....MP
Traditional Cocktail, Lemon, Grated Fresh Horseradish, Champagne Mignonette
- OYSTERS ROCKEFELLER***.....16
Creamed Collards, Lardons of Benton's Bacon, Parmigiano Reggiano, Toasted Herb Crumbs
- LUMP CRAB CAKES REMICK**.....17
Perdita's Recipe, Whole Grain-Brandy Mustard Sauce, No Fillers
- CRISPY PRESERVED DUCK CONFIT**.....13
Louis's Style. Sea Island Rice Grits, Madeira Red Eye Pan Gravy
- BEEF TARTARE***.....15
Toast Points, Dijon Mustard, Soft Poached Farm Egg, Fines Herbes Salad

REVIVAL

A MODERN SOUTHERN EATERY

SIMPLY PREPARED

GRILLED PRIME BEEF

- 8OZ CENTER-CUT FILET***.....38
- 12OZ DELMONICO RIBEYE***.....42
- 14OZ DOUBLE CUT BERKSHIRE HAM CHOP**.....36

SAUCES

- | | | |
|---------------------------|------------------------|-------------------------|
| HENRY BAIN
STEAK SAUCE | CALVADOS
PEPPER JUS | TRUFFLE
MADEIRA DEMI |
|---------------------------|------------------------|-------------------------|

PAN SEARED FISH

- LOCAL CATCH***.....MP
- SUNBURST TROUT***.....26
- GROUPE***.....30

SAUCES

- | | | |
|----------------------|------------------------------|---------------------------|
| LEMON
SALSA VERDE | TOMATO BACON
BUTTER SAUCE | LEMON-CAPER
TUNA AIOLI |
|----------------------|------------------------------|---------------------------|

SEASONAL SELECTIONS

- LOWCOUNTRY PIRLOU***.....32
*Butter Poached Lobster, Crab, Shrimp, Mussels
 Carolina Gold Rice, Saffron, Tomatoes, Black Garlic Aioli*
- REVIVAL SHRIMP & GRITS***.....28
*South Carolina Shrimp, Pimento Cheese, Sea Island White Grits,
 Tomato Bacon Butter*
- IRON SKILLET SEARED SCALLOPS***.....30
*Forbidden Black Rice, Wok Charred Gai Lan Broccoli,
 Ginger Scallion Butter Sauce*
- OIL POACHED GROUPE***.....35
*Sea Island Red Pea Ragout, Palmetto - Fennel Slaw,
 Lemon Salsa Verde, Fried Bread Crumbs*
- SUNBURST TROUT AMANDINE***.....30
*Crème Fraîche Crushed Cauliflower, Watercress,
 Brown Butter Vinaigrette, Marcona Almonds*
- CRUMB FRIED SEAFOOD***.....26
*Edisto Motel Style – Grouper Fingers, Shrimp, Oysters,
 Red Rice & Peas, Collard Slaw, Jimmy Red Hushpuppy*
- BREAST OF DUCK AU POIVRE***.....29
*Brown Butter Butternut Purée, Crispy Brussels Sprouts,
 Tellicherry Pepper Jus*
- BRAISED BEEF SHORTRIB***.....29
*Horseradish Potato Puree, Creamed Collards,
 Huguenot Onion Pan Sauce*

FOR THE TABLE 6 Each

**POTATOES
ROBUCHON**
 Whipped,
 French Butter

**LOADED CREAMED
COLLARDS**
 Benton's Bacon,
 Brie

**THE MAC
& CHEESE**
 Montasio
 Frico Crust

**GAI LIN
BROCCOLI**
 Wok Charred,
 Oyster Sauce

**CRISPY BRUSSELS
SPROUTS**
 Apple Butternut
 Purée

**RED RICE
& PEAS**
 Tomato, Pepper,
 Hot Link

* Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ROSÉ

	glass	bottle
PINOT NOIR Sokol Blosser <i>Dundee Hills, Oregon, 2017</i>	12	48
PINOT NOIR P'tit Berthier <i>Loire Valley, France</i>	11	48

WHITE

	glass	bottle
TRAMINER Antonutti <i>Friuli Grave, Italia, 2016</i>	12	57
ALBARIÑO Raimat <i>Costers del Segre, Spain, 2017</i>	9	40
SAUVIGNON BLANC Domaine de Beausejourns <i>Loire Valley, France, 2016</i>	11	52
PINOT GRIGIO Cortaccia <i>Sudtirol, Italy, 2016</i>	12	57
WHITE BORDEAUX Château Baret <i>Pessac-Léognan, France, 2015</i>	14	65
CORTESE/CHARDONNAY Franco Mondo 45 <i>Piemonte, Italy, 2016</i>	12	57
CHARDONNAY Rodney Strong "Chalk Hill" <i>Sonoma, California, 2014</i>	14	65
CHABLIS Domaine Vrignaud <i>France, 2016</i>	16	75
CHIGNIN Charles Gonnet <i>Savoy, France, 2016</i>	12	57

SPARKLING

	glass	bottle
BRUT Moët Imperial <i>Champagne, France, NV</i>	15	77
BRUT ROSÉ Domaine Michel Briday <i>Cremant De Bourgogne, NV</i>	13	60
PROSECCO Costaross <i>Veneto, Italy, NV</i>	9	45

COCKTAILS 13 Each

A WISE MAN

Hat Trick Gin, Cointreau, Sage Honey, Lime, Pomegranate

SPRITZ VENEZIANO

Aperol, St. Germain, Lemon, Prosecco, Soda Water

SMOOTH OPERATOR

Knob Creek Rye, Applejack, Lemon, Maple Syrup, Apple Juice, Cinnamon

GOLDEN CAGE

St. George Pear Brandy, Calvados, Lemon, Champagne

VAL'S BRAMBLE

Val's Gin, Fresh Kiwi, Lime, Blackberry Liqueur, Soda

FALL' AMERICANO

Campari, Southern Amaro, Martini Rubino, Soda

CHILL PILL

Sheep Dip Scotch, Honey, Lemon, Ginger Beer, Ardbeg Islay

FIG LEAF

Revival Bourbon, Fig Preserve, Old Fashion Bitters, Lemon Oil

RED

	glass	bottle
PINOT NOIR Stoller Vineyards Estate <i>Dundee Hills, Oregon, 2015</i>	14	65
ZINFANDEL Pedroncelli <i>Dry Creek, Sonoma, California 2016</i>	11	52
CHIANTI CLASSICO RISERVA Fattoria Nozzole <i>Toscana, Italy, 2014</i>	14	65
SUPER TUSCAN Antinori "Guado Al Tasso" <i>Toscana, Italy, 2015</i>	16	76
MERLOT Clos la Chance <i>Central Coast, California, 2016</i>	12	57
MALBEC Mission de Picpus <i>Cahors, France, 2016</i>	9	42
BRUNELLO DI MONTALCINO La Togata "Notte Di Note" <i>Toscana, Italy, 2012</i>	17	79
RED BLEND Leviathan <i>Screaming Eagle, North California, 2014</i>	15	72
CABERNET SAUVIGNON Silver Ghost <i>Napa Valley, California, 2015</i>	18	84

BEER

**WICKED WEED
PASSION FRUIT GOSE**
Asheville, NC 6

**COAST
HOPART IPA**
N. Charleston, SC 6

**WESTBROOK ONE
CLAW PALE ALE**
Mt Pleasant, SC 6

**BUD
LIGHT**
St. Louis, MO 4

**STELLA
ARTOIS**
Belgium 5