

REVIVAL

RESTAURANT WEEK | THRU SEPT 22, 2019

Menu subject to change based on availability of local ingredients

————— Three courses for \$45++ —————

SMALLER PLATES CHOOSE ONE

BEETS & HONEYCRISP APPLES

Arugula, House-made Ricotta, Curried Pecans, Honey-Cider Vinaigrette, Fresh Horseradish

WILLIAM DEAS' CRAB SOUP

Colossal Lump Crab, Amontillado Sherry

SHRIMP & WATERMELON

Pickled Shrimp, Watermelon, Cucumber, Chili, Lime, Smoked Chili Threads

DUCK LIVER TOAST

Cherry Mostarda, CGR Sourdough, Pickled Okra

ENTREES CHOOSE ONE

LOWCOUNTRY PIRLOU

Butter Poached Lobster, Crab, Shrimp, Carolina Gold Rice, Tomatoes, Sweet Peas, Black Garlic Aioli

CRUMB FRIED SHRIMP

Edisto Motel Style, Hushpuppies, Remoulade, Collard Green Slaw

ROAST JOYCE FARM CHICKEN

Okra, Heirloom Tomatoes, Roast Corn, Tarragon Butter

DR. PEPPER BRAISED BERKSHIRE PORK OSSO BUCO

Buttery Rice Grits, Pickled Peaches, Scallion Gremolata

DESSERT CHOOSE ONE

CAFÉ AU LAIT CREME BRULEE

Mini Beignets

BITTERSWEET CHOCOLATE TART

Salted Peanuts, Caramel, Vanilla Bean Whipped Cream

KEY LIME PANNA COTTA

Crème Fraîche, Rum-soaked Raspberries, Pistachio

WARM LEMON CAKE

Meyer Lemon Curd, Blueberry
