

REVIVAL

A MODERN SOUTHERN EATERY

DINNER: 5-10PM (DAILY)

SOUP, SALADS & STARTERS

WILLIAM DEAS' SHE CRAB SOUP 11
Colossal Lump Crab, Amontillado Sherry

BURRATA 13
Leeks, Pistachio Romesco, "Everything" Benne Wafers

WORLD'S FAIR CHOPPED SALAD 12
Torn Lettuce, Roasted Pimentos, Marinated Artichokes, Shaved Red Onion, Green Olives, Mayfair Dressing

ROASTED BEET SALAD 13
House Made Ricotta, Arugula, Curry Roasted Pecans, Honey Cider Vinaigrette, Horseradish, Honeycrisp Apple

TUNA CRUDO* 15
Ahi Tuna, Tuna "Prosciutto," Tonnato Aioli, Crispy Capers, Cucumber, Avocado, Lemon Agrumato, Olive Oil, Watercress

DAILY OYSTERS BY THE HALF-DOZEN*MP
Traditional Cocktail, Lemon, Grated Fresh Horseradish, Champagne Mignonette

OYSTER PATTY* 16
Tasso Ham, Leeks, Herbsaint, Puff Pastry

BONELESS PAN FRIED QUAIL BREAST* 16
Carolina Gold Rice Grits, Trumpet Mushrooms, Madeira Red Eye Jus, Crispy Prosciutto

DUCK LIVER MOUSSE 13
Truffle Madeira Gelee, Cherry Mostarda, Grilled CGR Sourdough

LUMP CRAB CAKES REMICK 18
Perdita's Recipe, Whole Grain-Brandy Mustard Sauce, No Fillers

EDISTO FRIED SHRIMP 15
Crumb Style, Collard Green Slaw, Remoulade

FOR THE TABLE 7 Each

FINGERLING POTATOES
Duck Fat, Roasted Garlic

LOADED CREAMED CORN
Benton's Bacon, Tillamook Cheddar

BAKED MAC & CHEESE
Buttery Herb Crust

BRAISED COLLARD GREENS
Benton's Bacon

ROAST BRUSSELS SPROUTS
Bacon, Cane Syrup, Sherry, Mustard Glaze

OKRA, CORN, TOMATO
Tarragon Butter

SEASONAL SELECTIONS

LOWCOUNTRY PIRLOU 34
Carolina Gold Rice "Pegao", Butter Poached Lobster, Crab, Shrimp, Saffron, Tomatoes, Black Garlic Aioli

CATCH OF THE DAYMP
Cauliflower, Meyer Lemon-Herb Butter, Smoked Trout Roe

PAN SEARED GROUPE 35
Field Pea Succotash Cake, Charred Okra, Country Ham-Tomato Butter

CRISPY DUCK CONFIT* 29
Garlicky-Duck Fat Roasted Potatoes, Merchant du Vin, Szechuan Peppercorn

CIDER BRAISED OSSO BUCO 30
Cider Braised Pork Shank, Anson Mills Polenta, Bacon Braised Collards, Scallion Gremolata

SEARED CITRUS TUNA* 32
Creole Seasoning, Blood Oranges, Meyer Lemon, Mint, Oil Cured Black Olives

ROAST JOYCE FARMS CHICKEN 26
Okra, Heirloom Tomatoes, Roasted Corn, House Made Tarragon Butter

FORBIDDEN SHRIMP & GRITS 28
Shem Creek Shrimp, Forbidden Black Rice Grits, Cherry Tomato Pan Gravy

SIMPLY PREPARED

8 oz CENTER-CUT FILET* 42
USDA CERTIFIED PRIME BEEF

16 oz BONE-IN PORK CHOP* 32
KUROBUTA PORK

12 oz LAMB CHOPS* 38

SAUCES

HENRY BAIN
STEAK SAUCE

PORCINI
PEPPERCORN
SAUCE

MERCHANT
DU VIN

PAN ROASTED LOCAL CATCH

GROUPE 30

YELLOWFIN TUNA* 28

CATCH OF THE DAY MP

SAUCES

LEMON
SALSA VERDE

COUNTRY HAM
TOMATO BUTTER

LEMON-CAPER
AIOLI

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

SPARKLING

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

WHITE

	glass	bottle
TRAMINER Antonutti <i>Friuli Grave, Italy, 2016</i>	12	57
ALBARIÑO Raimat <i>Costers del Segre, Spain, 2017</i>	9	40
SAUVIGNON BLANC Domaine de Beausejour <i>Loire Valley, France, 2017</i>	11	52
PINOT GRIGIO Cortaccia <i>Südtirol, Italy, 2018</i>	12	57
VERMENTINO Santadi “Villa Solais” <i>Sardegna, Italy, 2017</i>	11	52
CHARDONNAY Rodney Strong “Chalk Hill” <i>Sonoma, California, 2016</i>	14	65
CHABLIS Domaine Servin ‘Les Pargues’ <i>Burgundy, France, 2017</i>	15	69
CHIGNIN Charles Gonnet <i>Savoy, France, 2017</i>	12	57

ROSÉ

	glass	bottle
PINOT NOIR Sokol Blosser <i>Dundee Hills, Oregon, 2017</i>	14	65
RHONE BLEND Sentier <i>Côtes D’Aix en Provence, France, 2018</i>	10	48
MOSCATO ROSÉ Villa Balestra <i>Piemonte, Italy, 2017</i>	9	45

RED

	glass	bottle
PINOT NOIR Hahn SLH Estate <i>Santa Lucia Highlands, California, 2017</i>	14	65
ZINFANDEL Lirica Primitivo di Manduria <i>Puglia, Italy, 2016</i>	11	52
AGLIANICO SANNIO Il Poggio <i>Campania, Italy, 2016</i>	11	52
SUPER TUSCAN Antinori “Guado Al Tasso” <i>Tuscany, Italy, 2016</i>	16	76
BORDEAUX Chateau Bel Air Gloria <i>Haut-Medoc, Bordeaux, France, 2015</i>	14	65
MALBEC Mission de Picpus <i>Cahors, France, 2016</i>	9	42
BRUNELLO DI MONTALCINO La Togata “Notte Di Note” <i>Tuscany, Italy, 2013</i>	17	79
RED BLEND Leviathan <i>Screaming Eagle, North California, 2014</i>	14	65
CABERNET SAUVIGNON Conn Creek <i>Napa Valley, California, 2016</i>	16	76

COCKTAILS 13 Each

EDEN'S VINE

Ketel One Vodka, Toasted Coconut Liqueur, Cocchi Barolo Chinato, Orange Juice, Lambrusco Amabile Red Wine, Szechuan Peppercorn

LATE HARVEST

St. George Spiced Pear Liqueur, Dolin Dry Vermouth, Almond Syrup, Thyme, Star Anise, Champagne

SPRITZ VENEZIANO

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

DARK HORSE

Maker's Mark Bourbon, Nutmeg-Demerara Syrup, Black Walnut Bitters, Orange Oils

DOWN UNDER DAIQUIRI

Cruzan White Rum, Lime, Eucalyptus, Licor 43, Luxardo Maraschino, Grapefruit, Soda Water

TWIN PEAKS

Revival Rye Whiskey, Canton Ginger Liqueur, Mountain Peak Espresso Rum, Lemon, Aromatic Bitters, Charcoal

FALLEN LEAF

Herradura Reposado Tequila, Agave, Lime, Ginger, Apple Cider

BUTTERFLY EFFECT

Knob Creek Bourbon, Smoked Pineapple, Mint, Red Verjus, Bee's Pollen

BEER

	bottle
WICKED WEED Lieutenant Dank IPA <i>Asheville, NC</i>	7
COAST HopArt IPA <i>North Charleston, SC</i>	7
WESTBROOK One Claw Pale Ale <i>Mt. Pleasant, SC</i>	7
BUD Light <i>St. Louis, MO</i>	5
STELLA Artois <i>Belgium</i>	6