

# MCCRADY'S

## FIRST COURSE

- \$11 **Salad of Poached Shrimp and Butter Lettuce** *with Shaved Radishes, Buttermilk Dressing and Benton's Bacon*
- \$14 **Scallop and Pork Belly** *with Kimchee Puree and Yuzu Cucumbers*
- \$15 **A Plate of our Charcuterie**, *McCradly's Pickles and House Made Mustard*
- \$14 **Summer Fruit Gazpacho** *with Kimberley's Stone Crab and Summer Herbs*
- \$10 **Garden Lettuces** *with Giddy Goat Cheese, Country Ham and a Deep Fried Farm Egg*
- \$12 **Heirloom Tomatoes** *with Mozzarella Ice Cream, Saba Vinegar and Watercress*
- \$14 **Country Fried Sweetbreads** *with Sea Island Red Peas and Charred Onions*
- \$16 **Foie Gras Terrine** *with Pineapple, Cashew and Puffed Rice*
- \$14 **Grilled Octopus** *with Golden Beets, Orange Puree and Fennel*

## MAIN COURSE

- \$31 **Pork** | *from Bev Eggleston of Ecofriendly Foods*  
*Anson Mills Farro, Local Butterbeans and Pine*
- \$30 **Grouper** | *from Mark Marhefka of Abundant Seafood*  
*Chanterelles, Corn and Bull's Bay Shrimp*
- \$26 **Gallantine of Chicken** | *Raised on Keegan- Fillion Farms in Walterboro, SC*  
*Sheep's Milk Gnocchi, Chard and Black Summer Truffle*
- \$31 **Duck Breast** | *Cast Iron Roasted*  
*Cassoulet of Local Beans, Pickled Peaches, Duck Sausage*
- \$35 **Trio of Lamb** | *Raised by Craig Rogers of Border Springs Farm*  
*Almond Polenta, Green Garlic and Johns Island Carrots*
- \$29 **Black Bass** | *From Mark Marhefka of Abundant Seafood*  
*Baby Squash and Zucchini, NC Blue Crab, Nasturtium Jus*
- \$34 **Beef Tenderloin** | *from Gaffney, South Carolina*  
*Allium, Celeste's Potatoes, Duxelles, Foie Gras Hollandaise*
- \$28 **Grilled Swordfish** | *from Cherry Point*  
*Eggplant Barigoule, Local Tomatoes, Sidi's Leeks*

Vegetarian options change daily due to availability. Please inquire.