

# MCCRADY'S

Summer 2008

## First Course

Roasted Scallops  
Corn, House Cured Guanciale, Tomato Jam  
14

Warm Salad of Local Vegetables and Toasted Grains  
10

Hudson Valley Foie Gras  
Peaches, Hazelnuts, Black Truffle  
16

"Painted Hills" Beef Short Ribs  
"Anson Mills" Grits, Pickled Mushrooms, Truffle Jus  
13

## Second Course

Salad of Heirloom Melons and Alan Benton's Country Ham  
Mache, Smoked Honey, Peanuts  
12

Chilled Cucumber Soup  
"Cherry Point" Shrimp, Yogurt, Meyer Lemon  
12

Tuna Tartare  
Yuzu-Miso Broth, Puffed Rice, Watermelon  
13

Salad of Beets and Arugula  
Ricotta, Raspberry Vinegar, Pine Nuts  
12

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## Main Course

"Caw-Caw Creek" Duroc Pork  
Cornbread, Boone Hall Blackberries, Heirloom Field Peas  
26

Roasted Carolina Grouper  
Squash from our Garden, Red Pepper, Vadouvan  
29

Spice Roasted Rack of Lamb  
"Anson Mills" Farro, Carrot Confit, Merguez Sausage  
34

"Keegan Fillion Farms" Chicken  
Cipollini Onion, Mushroom Stew, Sauce Rossini  
25

Local Wreckfish  
Fennel, Tomato, House Salume, Olive Oil  
28

"Grass Fed" Beef Tenderloin  
Beets, Leeks, Smoked Hollandaise, Celeste Alber's Potatoes  
36

*As often as possible, the vegetables we cook come from our personal kitchen garden, located on Wadamalaw Island. This project is operated solely by our restaurant staff. We also support many local farms and artisans in our continued effort to provide the best quality ingredients available. Thank you very much for dining with us.*

*Chef Sean Brock and Staff*