

# MCCRADY'S

## MARKET MENU

\$39

*"Our goal for this menu is to serve products that are indigenous to our region. We strive to serve products found in the waters, markets and farms throughout the southeast. Most importantly, we want to cook products we buy from people we trust and consider our friends. Please join us in celebrating the foods of the American South."*

### FIRST COURSE

Garden Lettuces with Giddy Goat Cheese, Country Ham  
and a Deep Fried Farm Egg

or

Heirloom Tomatoes with Mozzarella Ice Cream, Saba Vinegar and Watercress

### MAIN COURSE

Gallantine of Georgia Chicken | *Raised on  
Keegan-Filion Farms in Walterboro, SC*  
Sheep's Milk Gnocchi, Chard and Black Summer Truffle

or

Black Bass | *From Mark Marhefka of Abundant Seafood*  
Baby Squash and Zucchini, NC Blue Crab, Nasturtium Jus

### DESSERT

Vanilla Bean Crème Brulee  
Custard, Orange Chocolate Chip Biscotti

or

Soft Chocolate  
Brandy Cherries, Mascarpone, Cocoa Crispy

*Chef Sean Brock & Staff*

NOT VALID ON HOLIDAYS