

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

A Salad of Heirloom Lettuces with Crispy Rillettes,
Grilled Scallions and Mustard Vinaigrette

or

Local Shrimp and Clam Stew with Anson Mills Grits,
Benton's Bacon and Peperonata

MAIN COURSE

Carolina Grouper with Baby Squash, Zucchini,
Yellow Wax Beans and Sauce Vierge

or

Beef Duo with Potato Confit, Garden Carrots and Mepkin Abbey Mushrooms

DESSERT

Buttermilk-Chess Pie with Lemon-Poppy Seed Ice Cream and Strawberries

or

South Carolina Peach Cobbler with Crumb Topping
and Bourbon Pecan Ice Cream

Chef Sean Brock & Staff

AVAILABLE SUN-THURS
NOT VALID ON HOLIDAYS