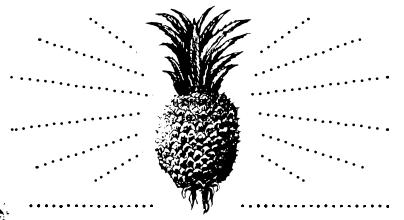


The Revelry



HONEST food

DINNER

GOOD spirits

CREATURES FROM THE SEA

EAST COAST OYSTERS	MP
WEST COAST OYSTERS	MP



CHILLED LOBSTER TAIL 14

Old Bay Butter, Revelry Cocktail Sauce

SC PEEL+EAT SHRIMP 1/2 LB. 14

Revelry Cocktail Sauce, Sauce Bagnarotte

CHILLED KING CRAB LEGS MP

Old Bay Butter & Revelry Cocktail Sauce

SCALLOP CEVICHE 14

Pickled Clams, Avocado Mousse, cucumber, candy striped beets, lime vinaigrette, spicy quinoa

SHELLFISH TOWER

A variety of Raw & Cooked Seafood & Condiments with Seasonal Mignonette, Horseradish, Tabasco, Revelry Cocktail Sauce, Sauce Bagnarotte, & Lemon

PLATTER 69 DOUBLE 109

SIDES AND SNACKS

CHEDDAR BISCUITS 7

Sorghum Butter, Pimento Cheese

FRIED GREEN TOMATOES 7

Green Goddess

BRUSSELS SPROUTS 9

Apple Butter, Tasso Ham, Vidalia Onions, Mustard Vinaigrette

HUSH PUPPIES 7

Charred Scallion, Whipped Pimento Cheese, Honey Comb

SKILLET BRIOCHE 7

Charred Jalapeño, Honey & Roasted Garlic Butter

HAND-CUT FRIES 4

Ketchup

SMALL PLATES

BEET DEVILED EGGS 9

Mustard Caviar, Local Bacon, Brown Butter Cornbread Crumb

CORN GNOCCHI 13

Short Rib, Braised Greens, Smoked Parmesan Fondue, Aged Balsamic

BIBB SALAD 12

Baby Beets, Watercress, Smoked Chèvre, Virginia Peanuts, Pimento Vinaigrette

SPICY SHRIMP 16

Pork Belly, Butternut Squash, Bartlett Pears, Toasted Curry

CHARRED OCTOPUS 15

Pesto, Sea Island Peas, Andoullie Crumble, Arugula

COUNTRY HAM 14

Fresh Cheese, Pickled Vegetables, Benne Seed Crostini

FRIED OYSTERS 10

Preserved Lemon Aioli

BUTTERNUT BISQUE 9

Crab Croquet, Green Apple, Old Bay Tuile, Crème Fraîche



LARGE PLATES

AUTUMN'S HARVEST FRIED CHICKEN 28

Roasted Brussels Sprouts, Toasted Benne Seed, Rosemary Gravy

LONG ISLAND DUCK 33

Red Cabbage, Baby Carrots, Leg Confit, Carrot Butter, Duck Jus

SCALLOPS AND CLAMS 27

Pancetta, Delicata Squash, Potato Confit, Celery Root Cream, Celery Leaf & Brussels Salad

CAROLINA RICE RISOTTO 18

Local Beets, Kalamata Olive Crunch, Chèvre, Parmesan

ALASKAN HALIBUT 34

Farro, Smoked Cauliflower, Broccoli, Herb Emulsion

THE REVELRY BURGER 16

Alabama White Sauce, Applewood Smoked Bacon, Yellow Cheddar, Spicy Pickles, Vidalia Onions, Benne Seed Bun, Hand Cut Fries

DRY AGED COULOTTE STEAK 8oz 30

Crispy Polenta, Parsnip Purée, Mushroom Fricassée, Bordelaise