

Plates

Bahamian Style Salted Bass Fritters, Arugula, Fennel, Red Grapefruit / 9

Timberock Farms Muscovy Duck Breast, Pappardelle, Charred Broccoli, Turnip, Garlic, Dark Soy, Ramp Greens / 15*

Cornmeal Fried Virginia Oysters on the Half Shell
Pickled Green Strawberry & Fennel, Dill / 15*

Charred Charleston Mackerel, Tomato, Ginger, Scallion, Turmeric, Jalapeno, Lime, Cilantro / 13*

Hand Pulled Ramp Burrata, Toasted Sourdough, Pickled Ramps, Shaved Red Onion, Fried Cheddar Cauliflower, Anchovy Vinaigrette, Arugula / 12

Spring Shrimp Risotto, Royal Red Shrimp, Soft Poached Egg, Anson Mills Rice Middlins, Spring Onion, English Peas, Soubise / 15*

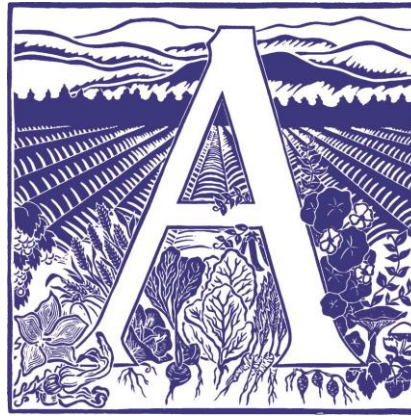
Corn Cappelletti & Spicy Sausage, Chili Broth, Napa Cabbage, Fresh Radish, Cotija / 13

Charleston Grouper, Sweet Corn, Zucchini, Charred Scallion, Spring Onion, Butterbeans / 17*

Whole High Valley Farms Rainbow Trout, Salsa Verde, Lime, Garlic Butter, Sprouts and Quick Pickles / 38

Tasting Table

Five Course Chef's Selection Tasting Menu 50/pp
Whole Table Participation Required.



For the Table

Bourbon Liver Mousse, Johnson County Ham, Olympia Soppresata, Blue Ridge Creamery Cheese, Bread & Butter Pickles, Triple Dip Onion, Green Tomato, Mustard, Grilled Bake Room Bread / 20*

Vegetables & Grains

6 / 3 for 15

Wood Roasted Carrots,
Harissa Yogurt, Spices
Grilled Napa Cabbage,
Fish Sauce, Scallion,
Benne

Sweet Patatas Bravas,
Chimichurri, Sea Salt
Stone Ground Yellow Grits,
Cheddar Cauliflower, Brown
Butter Vinaigrette

Charred Broccoli Rabe, Preserved Tomato, Chili

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

586 Perry Avenue 864.219.3082 theanchoragerestaurant.com
Wednesday - Thursday 5:00pm - 9:30pm
Friday - Saturday 5:00pm - 10:00pm
Sunday 10:00am - 3:00pm

Bubbles/Rose

Scarpetta Timido Sparkling Rosé, Rome, Italy 9 / 32
Szigeti Grüner Veltliner, Burgenland, Austria 12 / 42
DME Lelièvre Gris de Toul, Lorraine, France 9 / 34

White

Camino Zudugarai Txakoli, Basque Country, Spain 10 / 36
DME Courtault-Tardieux Sauv Blanc, Rhone, France 10 / 33
Marziano Abbona Favorita, Dogliani, Italy 9 / 35
La Selve Saint Régis Viognier, Rhone, France 10 / 35
Pullus Pinot Grigio, Ptuj, Slovenia 10 / 35

Red

Dupeuble Beaujolais, Burgundy, France 9 / 35
Vajra Langhe Rosso, Piedmont, Italy 9 / 35
Brea Cabernet Sauvignon, Paso Robles, California 10 / 36
Agostino Pavia Grignolino D'Asti, Aglidano Terme, Italy 10 / 36
Le Vignoble d'Eliau, Marmandais, France 12 / 42
Erste + Neue Pinot Nero, Alto Adige, Italy 11 / 39

Cocktails

Bombeyoncé Bombay Gin, Chatreuse, Orange Fennel Shrub, Floral Bitters, Lemon / 11

Devil Makes Three Rittenhouse Rye, Casamigos Reposado, Lime Juice, Sage, Mole Bitters, Cinnamon / 11

Girl on Holly Hill Hat Trick Gin, Pimms No.1, Peychauds & Angostura Bitters, Strawberry Shrub / 11

Humo Rosa Montelobos Mezcal, Ginger, Angostura Bitters, Thyme, Lemon, Egg White / 12

Village Swizzle Angostura 1919, Goslings Black Seal, Velvet Falernum, Lime, Angostura, BFS, & Peychauds Bitters / 11

Shiso Vain Four Roses, Goslings Black Seal, Tonic, Ginger, Birds Fly South Lemon Bitters, Shiso / 10

Punch No. 3 Caperitif, Bombay Dry, Aperol, Perucchi Rouge, Black Tea, Grapefruit, Tarragon / 9