

Plates

Chinese Pork Steam Buns, Thai Basil, Benne Seed, Sea Salt / 9

Timberock Farm Muscovy Duck, Grilled Tomatillo, Marinated Onion, Shishito Pepper, Cilantro, Peach Pork Vinaigrette, Pepper Jus / 14*

Chunu Oysters on the Half Shell, Grapefruit Maple Granita, Citrus Rind Puree, Shiso / 15*

Yellowfin Tuna Crudo, Smoked Watermelon, Chili, Pickled Ginger, Lemon Basil, Lime, Matsutake Soy / 14*

Delicata Squash Tortellini, Apple Infused Brodo, Fried Sage, Peppers, Apples / 12

Paprika Braised Octopus, Charred Fennel & Citrus Vinaigrette, Pistachio, Potato Chip, Lemon Aioli / 13

Handmade Farfalle, Fresh Garlic Sauce, Johnston County Ham, Chopped Arugula / 13

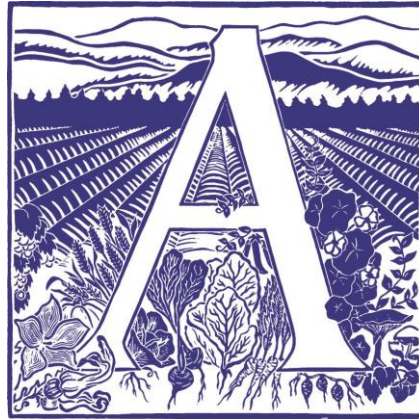
Grilled South Carolina Jack, Charred Corn, Jalapeño, Courgette, Basil Squash Broth / 16

Bethel Trails Farm Lambchetta, Sprouted Red Fife Wheat Berries, Romesco, Goats Milk Yogurt, Chopped Herbs / 18

Tasting Table

Five Course Chef's Selection Tasting Menu 50/pp

Whole Table Participation Required.



For the Table

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

Vegetables & Grains

6 / 3 for 15

Charred BBQ Cabbage, Anson Mills Antebellum
 Fresh Lemon, Scallion, Yellow Grits, Mascarpone, Sea
 Benne Salt
 Heirloom Tomatoes, Charred Okra, Fish Sauce,
 Green Tahina, Cucumber, Shiso
 Shallot

*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
 Pierre Paillard Champagne Grand Cru, Bouzy, FR 19 / 73
 Domaine Fontsaïnte Rosè, Languedoc-Rousillon, FR 10 / 34

White

Montinore Gewürztraminer, Willamette Valley, OR 11/ 36
 Chateâu Des Antonins Blanc, Bordeaux, FR 10 / 33
 Marziano Abbona Favorita, Dogliani, Italy 9 / 35
 Domaine des Hâtes Chablis, Burgundy, FR 13 / 48
 Pullus Pinot Grigio, Ptuj, Slovenia 10 / 35

Red

Dupeuble Beaujolais, Burgundy, FR 9 / 35
 Scarpetta Barbera del Monferrato, Piedmont Italy 12 / 45
 Brea Cabernet Sauvignon, Paso Robles, California 10 / 36
 Agostino Pavia Grignolino D’Asti, Aglidano Terme, Italy 10 / 36
 Le Vignoble d’Elian, Marmandais, France 12 / 42
 Wilde Farm Pinot Noir, Donnelly Creek, CA 15 / 65

Cocktails

I’m Bringing Asbach Bombay Gin, Asbach Brandy, House Ginger Beer, Angostura, Falernum, Mint / 11
 Devil Makes Three Rittenhouse Rye, Casamigos Reposado, Lime Juice, Sage, Mole Bitters, Cinnamon / 11
 Modena Twist Perruchi Vermouth Blanc, Fresh Lemon, Charleston Flake Sea Salt / 8
 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
 Moloko Minus Blend of Four Rums, Four Roses Bourbon, Asbach Brandy, Pineapple, Lemon, Clarified Milk / 9