

## Plates

**Korean BBQ Octopus**, Miso & Red Chili Paste, Garlic, Shallot, Crispy Fried Carolina Gold Rice, Crispy Kale / 13

**Timberock Muscovy Duck**, Caraway Spatzle, Asian Pear, Embered Cabbage, Nutmeg, Crème Fraiche / 16\*

**Chunu Oysters on the Half Shell**, Bitter Melon, Lime Sorbet, Mint / 15\*

**Beeliner Snapper Crudo**, Rosemary, Compressed Apple, Chili, Citrus, Pistachio, Herbs / 14\*

**Hand Rolled Garganelli**, Blistered Sungold & Cherry Tomatoes, Charred Zucchini, Fried Sage / 12

**Housemade Pork Rinds**, House Seasoning, Ham Dust / 7

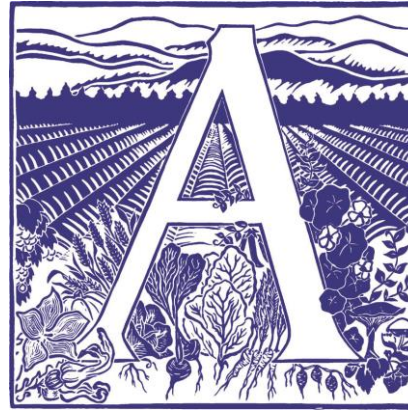
**Royal Red Shrimp Cappelletti**, Fresh Garlic Nage, Scallion / 14

**Thai Style Carolina Classics Grilled Catfish**, Eggplant, Charred Okra, Chili, Shrimp Curry Sauce, Herbs / 15

**Chinese Duck Steam Buns**, Lemon Basil, Sichuan Oil, Sea Salt / 9

### 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, Artisan Cheeses, Bread & Butter Pickles, Triple Dip Onion, Green Tomato, Mustard, Grilled Bake Room Bread / 20\*

### Vegetables & Grains

6 / 3 for 15

Slow Cooked Rice Peas,  
Fresh Lemon, Scallion  
Marinated Heirloom  
Tomatoes, Cucumber,  
Shallot, Herbs

Anson Mills Yellow Grits,  
Mascarpone, Sea Salt  
Blistered Shishito Peppers,  
Harissa Yogurt, Basil

\*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  
Bojador Rosè, Alentejano, Portugal 10 / 35

### White

Montinore Gewürztraminer, Willamette Valley, OR 11 / 36  
Chateâu Des Antonins Blanc, Bordeaux, FR 10 / 33  
Marziano Abbona Favorita, Dogliani, Italy 9 / 35  
Au Bon Climat Chardonnay, Santa Barbara, CA 13 / 47  
Pullus Pinot Grigio, Ptuj, Slovenia 10 / 35

### Red

Dupeuble Beaujolais, Burgundy, FR 9 / 35  
Scarpetta Barbera del Monferrato, Piedmont Italy 12 / 45  
Upwell Cabernet, Lodi, California 10 / 36  
Agostino Pavia Grignolino D'Asti, Aglidano Terme, Italy 10 / 36  
Le Vignoble d'Eliau, 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