

Plates

Marinated Octopus, Aji Dulce, Lime, Fried Chickpeas, Ginger, Harissa Goat's Milk Yogurt / **13**

Charred Greenbrier Grass-fed Coulotte, Marinated Heirloom Tomato, Chilis, Lime, Pickled Carrot, Radish, Chimichurri, Cotija / **16***

James River Oysters on the Half Shell, Bitter Melon, Lime Vermouth Sorbet, Mint / **15***

Tripletail Crudo, Rosemary, Meyer Lemon, Pickled Beets, Roasted Baby Poblano, Olive Oil, Pistachio, Herbs / **14***

Ricotta Gnudi, Fall Squash, Sweet Onions, Asian Pears, Brown Butter, Fried Sage / **13**

Timberock Farm Muscovy Duck, Hominy, Embered Cabbage, Sea Island Rice Peas, Chili Broth, Lime / **14**

Smoked Eggplant Agnolotti, Mountain Magic Pomodoro Sauce, Lemon & Opal Basil, Cracked Pepper Mascarpone / **14**

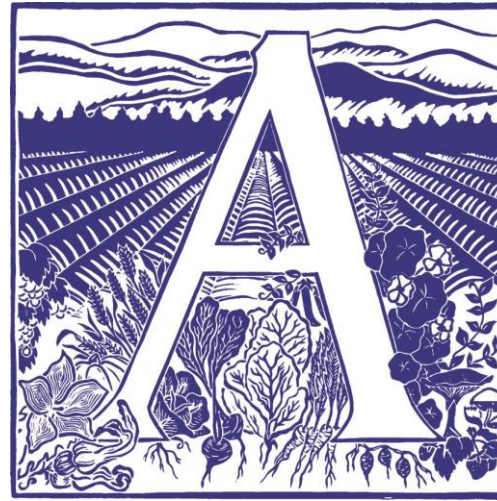
American Red Snapper, Grilled Eggplant, Garlic Breadcrumbs, Lemon Aioli, Confit Tomato, Arugula Puree / **15**

Baby Brassica Salad, Hakurei Turnip, Apple, Red Onion, Hushpuppy, Mustard Oil / **10**

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, Jalapeño, Mustard, Grilled Bake Room Bread
20*

Vegetables & Grains

6 / 3 for 15

Grilled Zucchini, Hakurei

Turnips, Lemon Basil

Vinaigrette, Sea Salt

Sweet Potato Puree,

Pickled Heirloom

Peppers

Antebellum Yellow Grits,

Parsnip Puree, Roasted

Hazelnut, Fried Herbs

Blistered Shishito Peppers,

Fish Sauce, Ginger, Shallot,

Opal 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

Tuesday – 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

Secateurs Rosé, Swartland, South Africa 9 / 35

White

Montinore Gewürztraminer, Willamette Valley, OR 11 / 36

Château 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

Depeuble Beaujolais, Burgundy, France 9 / 35

Cruse Monkey Jacket, Mendocino, California 13 / 58

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, California 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**

Upping the Twist Espolon Blanco, Perucchi Blanc, Ginger Syrup, Lemon, Orange Dust, Sea Salt / **9**

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

Twizzle Montelobos Mezcal, Plantation Rum, Pineapple, Lemon, Velvet Falernum, Mole & Angostura Bitters, Grenadine / **11**

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

Punch with the Fir Rittenhouse Rye, Appleton Rum, Montenegro, Grapefruit, Lavender Tea, Coconut Water / **10**