

Plates

Royal Red Shrimp Okonomiyaki, Crispy Onion, Scallion, Nori, Katsuobushi, House Kewpie / **12**

South Carolina Triggerfish Crudo, Turmeric, Satsuma Juice, Jalapeno, Charred Scallion, Olive Oil, Tempura Crisps / **14***

Chesapeake Oysters on the Half Shell, Buttermilk, Sour Grapefruit Granita, Sage Oil / **16***

Grass Fed Beef Tartare, Garlic, Shallot, Soy, Sunchoke Chip, Pickled Mushroom, Egg Yolk, Herbs / **13***

White Sweet Potato Gnocchi, Smoked Short Rib, Roasted Heirloom Squash, Charred Kale / **15**

Fraylick Farm Ossabaw Pork Belly, Refried Field Peas, Cherokee Purple Pico de Gallo, Shaved Watermelon Radish, Farm Egg / **17**

Grilled High Valley Farm Rainbow Trout, Brown Butter Cauliflower, Sherry Raisin, Hazelnut, Fried Caper, Mustard Green / **16**

Hopkin's Guinea Hen Larb, Bibb, Fish Sauce, Chopped Herbs, Fresh Lime Juice, Peanut, Shaved Onion / **12**

Grilled 13oz Grass Fed Ribeye, White Miso Parsnip Butter, Sea Salt, Mushroom Soy Sauce / **48***

Tasting Table

Five Course Chef's Selection Tasting Menu **50/pp**

Whole Table Participation Required.

For the Table

Bourbon Liver Mousse, Surryano Ham, Soppressata, Artisan Cheeses, House Made Pickles, Mustard, Grilled Bake Room Bread **20***

Vegetables & Grains

6 / 3 for 15

Wood Roasted Broccoli,

Sunchoke, Smoked

Heirloom Tomato

Embered Reedy River

Carrots, Farro Medio,

Black Walnut Pistou

Antebellum Yellow Grits,

Parsnip Puree, Fried Herbs,

Garlic, & Brown Butter

Warm Bean Salad, Citrus

Conserva, White Anchovy

Vinaigrette, Manchego

*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

Scarpetta Timido Sparkling Rosé, Rome, Italy 9 / 32

Pierre Paillard Champagne Grand Cru, Bouzy, FR 19 / 73

Foggy Ridge First Fruit Cider, Dugspur, VA 8 / 34

White/Rosé

Marziano Abbona Favorita, Dogliani, Italy 9 / 35

Nikolaihoif Grüner Veltliner, Wachau, Austria 13 / 50

Au Bon Climat Chardonnay, Santa Barbara, CA 13 / 47

Pullus Pinot Grigio, Ptuj, Slovenia 10 / 35

Loimer Rosé, Niederösterreich, Austria 9 / 35

Red

Agostino Pavia Grignolino D'Asti, Aglidano Terme, Italy 10 / 36

Paitin Barbera D'Alba, Piedmont, Italy 12 / 45

DME Pral Moulin-À-Vent, Beaujolais, France 12 / 42

Domaine de la Cras Coteaux De Dijon, Burgundy, FR 15 / 65

Upwell Cabernet, Lodi, CA 10 / 36

Charles Joguet Chinon Cuvée Terroir, Loire Valley, FR 11 / 43

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**

Gimme The Beets Boy Dewar's, Green Chartreuse, Lime, Beet Juice, Burnt Honey, Egg White, Bronze Fennel / **12**

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

Bitter Bierce Four Roses, Montelobos Mezcal, Montenegro Amaro, Orange Bitters, Maple Syrup / **11**

Pineapple Express Barsol Pisco, Asbach Brandy, Pineapple Gomme Syrup, Lime / **10**

