

## Plates

Tempura Fried Royal Red Shrimp, Nuoc Cham, Cucumber, Cabbage, Mint, Basil, Cilantro / 12

Golden Tilefish Crudo, Tangelo, Pork Belly Prosciutto, Rice Wine, Olive Oil, Ginger, Shiso, Jalapeno, Mizuna / 14\*

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

Charred & Chilled Grass Fed Beef, Fried Brussels Leaves, White Anchovy, Sherry Soaked Raisins, Charred Scallion, Soy, Mustard Oil / 13\*

Spring Green Pappardelle, White Sofrito, Flowering Collards, Charred Spring Onion, Quinoa / 14

Ricotta Gnudi, Muscovy Duck Confit, Strawberry, Charred Kale, Paw Paw Vinegar, Duck Broth / 16

Cauliflower Rice Middlins, Ground Chorizo, Soft Poached Egg, Brown Butter Cauliflower / 14\*

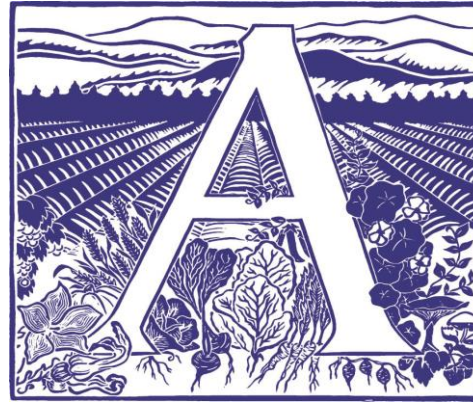
Valley Farm Rainbow Trout, Black Walnut Butter, Basil Broth, Baby Carrot, Pickled Butterbean, Mustard Frills / 16\*

Grilled Bethel Trails Heritage Pork Loin, Farro Antica, Marinated Onion, Chopped Arugula, Romesco, Pecorino / 20\*

## Tasting Table

Five Course Chef's Selection Tasting Menu 50/pp

Whole Table Participation Required.



## For the Table

Bourbon Liver Mousse, Prosciutto, Soppressata, Blue Ridge Creamery Cheeses, House Made Pickles, Beer Mustard, Grilled Bake Room Bread 20\*

## Vegetables & Grains

6 / 3 for 15

Brussels Sprouts, Fish Sauce, Lime, Peanut, Scallion

Spring Squash, White Sweet Potato, Spring Onion, Mustard Vinaigrette

Anson Mills Yellow Corn Grits, Pickled Mushroom, Miso Butter

Spicy Sweet Potato Puree, Mustard Green Gremolata, Sea Salt

\*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

Kir Yianni Akakies Sparkling Rosé, Florina, Greece 8 / 30  
Pierre Paillard Champagne Grand Cru, Bouzy, FR 19 / 73

## White/Rosé

Marziano Abbona Favorita, Dogliani, Italy 9 / 35  
Cellar del Roure Cullerot, Valencia, Spain 10 / 35  
Au Bon Climat Chardonnay, Santa Barbara, CA 13 / 47  
Kobal Sauvignon Blanc, Ptuj, Slovenia 11 / 42  
Heidi Schrock Rosé, Burgenland, Austria 9 / 35

## Red

Cantina Del Pino Dolcetto, Piedmont, Italy 10 / 34  
Azienda Agricola COS Frappato, Sicily, Italy 13 / 50  
Jean Foillard Beaujolais Villages, Beaujolais, France 13 / 50  
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

Bramble On Barrel Aged Bols Genever, Asbach Brandy, Rosemary Syrup, Charleston Grapefruit / 11