

Plates

Charleston Mackerel Crudo, Local Peach, Rio Red Grapefruit, Rice Wine, Habanero, Benne, Purple Shiso, Sea Salt, French Breakfast Radish / 14*

Bethel Trails Lamb Tartare, Mustard Ice Cream, Green Garlic, Zephyr Squash, Local Tomato, Rosemary / 15*

Virginia Oysters on the Half Shell, Spring Pea & Cucumber Granita, Hemlock, Mint Oil / 16*

Whipped Fava Bean Spread, Pumpkin Seed Oil, Toasted Pepitas, Smoked Mahi, Wheat Cracker, Herbs, Pickled Shallot / 12

Local Marinated Strawberries, Old Grove Beets, Goats Milk Labneh, Strawberry Vinegar, Olive Oil, Lemon Mint, Lemon Balm / 12

Roasted Anson Mills Farrotto, Local Cauliflower, Spring Onion, Belle Fiore Radicchio, Fava Beans, Sprouts & Tendrils / 14

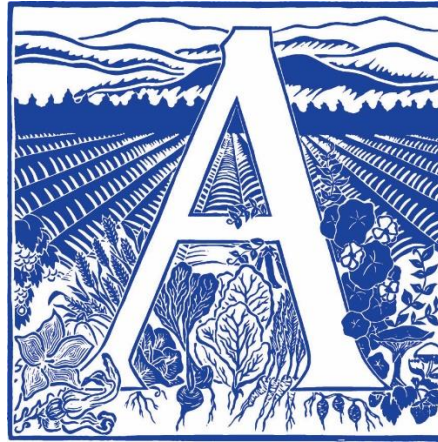
Hand Cut Tagliatelle, Preserved Pork Bolognese, English Peas, Fried Tomato, Whey / 16*

Charleston Wreckfish, Grilled Yellow Wax Beans, Smoked Tuna, Fish Sauce, Thai Herbs, Roasted Mushrooms, Peanut, Chili Aioli / 17

Bethel Trails Lamb, Tomato Conserva, Confit Mountain Purple Potato, Guanciaie Vinaigrette, Salsa Verde, Goat Feta / 18

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 22*

Vegetables & Grains

6 / 3 for 15

Napa Cabbage & Kohlrabi, Sorghum Vinaigrette, Pistachios	Summer Squash, Fried Preserved Tomato, Pecorino, Fried Basil
Grilled SC Broccoli, Roasted Garlic, Sichuan Pepper, Charred Scallion	Grilled Turnip & Peach, Beer Mustard, Horseradish, Lemon, Herbs

*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 – 2:30pm

Bubbles

Scarpetta Timido Sparkling Rosé, Friuli, Italy 9 / 32
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
Lioco Chardonnay, Sonoma County, CA 13 / 47
Kobal Sauvignon Blanc, Ptuj, Slovenia 11 / 42
Tatomer Vandenberg Riesling Santa Barbara, CA 13 / 47
Wilde Farm Rosé, Mendocino, California 13 / 50

Red

Boniperti Vespolina Favolalunga, Piedmont, Italy 11 / 42
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
Karl Haidle Lemberger, Württemberg, Germany 12 / 45

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
Strawberry Manilow Rittenhouse Rye, Goslings Rum, House Strawberry Vinegar, Rosemary, House Ginger Beer / 11
Je Suis Le Tigre On Draft 3 Rums, Cocchi American Blanc, Cherry Heering, Benedictine, Lime Juice, Bitters, Orgeat / 11
Bitter Bierce Four Roses, Montelobos Mezcal, Montenegro Amaro, Orange Bitters, Maple Syrup / 11
Barrel Vieux Carre Rittenhouse Rye, Yellow Chartreuse, Dolin Rouge, Asbach Brandy, Angostura Bitters, Peychaud Bitters / 13