

Plates

South Carolina Flounder Crudo, Cantaloupe, Guanciale, Fresh Chili, Shiso / 14*

Carpaccio of Octopus, Lima Bean Aioli, Preserved Lemon, Charred Spring Onion, Fried Potatoes / 14

Blackberry Oysters on the Half Shell, Salted Watermelon Granita, Chili Oil, Toasted Seaweed / 16*

Grass Fed Ribeye Tartare, Korean Chili Paste, Blistered Foie Gras, Pickled Mushrooms, Mustard Seed Oil / 15*

Marinated South Carolina Peaches, Goat Milk Yogurt, Red Onion, Black Pepper Honey, Tyger River Lettuce, Hazelnut / 12

Corn Massa Agnolotti, Fresh Tomato, Charred Okra, Poblano Oil, Fried Oregano / 14

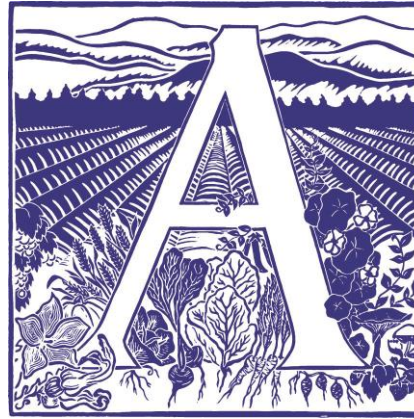
Hand Cut Tagliatelle, Salted Confit Albacore Tuna, Shallot, White Wine, Fresh Milk, Lime, Chopped Herbs / 16

Charleston Barrel Fish, Grilled Watermelon, Purple Sweet Peppers, Pepitas, Basil & Mint / 18

Grilled Quail, Grilled Carrot, Fairytale Eggplant, Soft Egg, Chermoula, Dukkha / 19

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

Grilled Squash and Zucchini, Coconut Broth, Thai Basil

Pink Eye Peas, Yellow Corn, Local Peppers

Grilled Shishito Peppers, Chili Yogurt, Fresh Herbs, Lime Juice

Marinated Summer Tomatoes, Cucumber, 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 10 / 36

Szigeti Grüner Veltliner, Burgenland, Austria 12 / 42

White/Rosé

Fontanavecchia Falanghina, Sannio Taburno, Italy 8 / 34

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

Agostino Pavia Grigonolino, Piedmont, Italy 9 / 35

Jean Foillard Beaujolais Villages, Beaujolais, France 13 / 50

Big Basin Pinot Noir, Monterey County, California 14 / 54

Robert Storey Cabernet Reserve, Sonoma, California 12 / 45

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

Peachoid Famous Grouse, Peach Nectar, Lemon Juice, Aperol, Egg White / 12

Bam Ba Lam Muddled SC Blackberries, Aromatized Wine, Oleo Saccharum / 9

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

Barrel Aged Blood & Sand Cutty Sark Prohibition, Dolin Rouge, Cherry Herring, House Orange & Cherry Bitters / 13