



# TALLULAH

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## FOR THE TABLE

- 🌿 artisanal cheeses with accoutrement 17
- “butcher’s plate” with crostini 18
- charred Brussels sprouts with tahini and benne 11
- smoked salmon profiteroles with gribiche and lemon olive oil 12

## SALADS & APPETIZERS

- City Roots kale “panzanella” with boquerones and Parmigiano-Reggiano 10
- shaved cauliflower with mixed lettuces, chickpeas, raisins, curry yogurt and tamarind purée 10
- cantaloupe carpaccio with City Roots basil, guanciale, Shakerag blue cheese and aged balsamic 10
- fried soft-shell crab with pickled shoestring potatoes and roasted fennel purée 18
- 🌿 raw sea scallops with citrus vinaigrette and fennel pollen 12
- cornmeal fried oysters with City Roots fennel and fennel pollen 15
- house-made ricotta tortellini with N.C. crab meat, basil pistou and red pepper nage 14
- Carolina Heritage pork belly, Congaree Milling grits, sorghum and Swiss chard 14

## ENTREES

- pan seared wreckfish with Anson Mills rice grits jambalaya 28
- whole crispy fish with garlic, “pow-pow” sauce, cilantro and Chinese broccoli - market price -  
Carolina shrimp with farro, sea island red peas and basil butter 25
- Joyce Farms confit chicken thigh and leg with oyster mushrooms and spring greens 20
- Creekstone beef short ribs with Carolina gold risotto, spinach purée and spring salad 27
- 🌿 12 oz NY strip with smashed potatoes, pattypan squash and herb salad 34
- 🌿 18 oz Delmonico ribeye with smashed potatoes, pattypan squash and herb salad 44

## SIDES 6

Congaree Milling grits | sautéed greens | sautéed oyster mushrooms

### CHEF’S FIVE-COURSE TASTING MENU 65

🌿 consuming raw milk and raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness  
parties of 6 guests or more are subject to a twenty percent gratuity

2400 Devine Street, Columbia, SC | 803.400.2300 | [www.tallulahsc.com](http://www.tallulahsc.com)

