





TALLULAH




APPETIZERS

- charred Brussels sprouts with tahini, benne and chili flakes 11
- crispy kale, chickpeas, smoked potatoes, curried yogurt and tamarind-date puree 12
-  NC yellowfin tuna tartare with ponzu and house-made lavash crackers 12
-  artisanal cheeses with accoutrement 19
- “butcher’s plate” with crostini 17

SOUP & SALADS

- tomato gazpacho with NC jumbo lump crab meat and lemon oil 14
- City Roots cucumbers with citrus vinaigrette and coriander 8
- heirloom tomatoes with sea salt, balsamic vinegar and fresh herbs 9
- spring herb salad with lavender goat cheese, smoked blueberries and toasted almonds 13


ENTREES

- bouillabaisse with mussels, catfish, crab, potatoes, fennel, crostini and rouille 26
-  NC yellowfin tuna with re-fried crowder peas, green tomato mole and sour corn 30
- NC jumbo lump crab cake with cherry tomatoes, patty pan squash and corn purée 28
- beer brined Gentry Farms chicken with cabbage pancake, kimchi and a Benz Haus egg 25
- Carolina Heritage Pork porchetta with shishito peppers, stuffed Jimmy Nardello peppers and rouille 26
-  12 oz C.A.B hanger steak with fingerling potatoes, eggplant, scallions and smoked red pepper purée 28
-  12 oz Brasstown ribeye with fingerling potatoes, eggplant, scallions and smoked red pepper purée 38

SIDES

- blistered shishito peppers 5
- risotto with English peas, speckled lima beans and bacon lardons 8
- tempura fried okra with ponzu 6

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

