






TALLULAH

SOUPS & SALADS

- kabocha squash soup with curry oil and toasted pumpkin seeds 7
-  Freshly Grown Farms Caesar salad with Parmigiano Reggiano and fried oysters 12
- City Roots winter greens salad with roasted sunchokes, ricotta, pumpkin seeds and chestnut vinegar 10
- Watsonia kale with tahini dressing, hearts of palm and sunflower seeds 9



APPETIZERS

- charred Brussels sprouts with tahini, benne and chili flakes 11
- PEI mussels with fresh turmeric, bacon and paprika bread crumbs 12
- Watson Farms pork belly with cabbage pancake, kimchi and a Benz Haus egg 12
-  steak tartare with house-made crostini 9
-  domestic cheeses with accoutrement 19
- “butcher’s plate” with crostini 17

ENTRÉES


- house-made agnolotti with sautéed Watsonia kale and City Roots shiitake mushrooms 24
- black grouper with vadouvan curry, cauliflower, golden raisins, toasted almonds and crispy sage 28
- clam and smoked oyster chowder with striped sea bass, potatoes, fennel and dill 26
- Gentry Farms SC chicken “coq au vin” with Watsonia baby carrots and bacon lardon 25
- Watson Farms pasture-raised Berkshire pork with Congaree Milling Co. blue polenta and City Roots winter greens 26

STEAKS

- served with fingerling potatoes and seasonal vegetable*
-  12 oz C.A.B. NY strip steak 32
-  12 oz Brasstown NC pasture-raised Angus ribeye 42

SIDES 5

- risotto with Parmigiano Reggiano
- purple top turnips with shallots, garlic and thyme
- cornbread with bacon jam and cane sugar butter

 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 29205 | 803.400.2300 | www.tallulahsc.com

