



# TALLULAH

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## SOUP & SALADS

- Gallop Farms sweet potato soup with curry oil and toasted pumpkin seeds 7
-  Freshly Grown Farms romaine Caesar salad with Parmigiano Reggiano and fried oysters 12
- Freshly Grown Farms lettuces with roasted sunchoke, ricotta, pumpkin seeds and smoked sunchoke vinegar 10
- City Roots kale with tahini dressing, hearts of palm and sunflower seeds 9

## APPETIZERS

- charred Brussels sprouts with tahini, benne and chili flakes 11
- Congaree Milling Co. cornmeal fried oysters with Pernod sauce and fennel fronds 14
- sautéed calamari with squid ink pasta, garlic, lemon and capers 12
- littleneck clams with turmeric-lemon butter and house-made andouille sausage 9
-  C.A.B. steak tartare with cured egg yolk and house-made crostini 9
-  domestic cheeses with house-made accoutrement and crostini 19
- “butcher’s plate” with pickles, mustard and crostini 17

## ENTRÉES

- house-made stuffed pasta with local mushrooms, sautéed Bradford collards, sunchoke purée and Parmigiano Reggiano 24
- Atlantic grouper with vadouvan curry, cauliflower, golden raisins, toasted almonds and fried sage 28
- clam chowder with smoked oysters, grouper, potatoes, fennel and crostini 26
- whole crispy vermilion snapper with cabbage pancake, purple daikon, pickled watermelon radish and “pow pow” sauce 32
- Gentry Farms SC chicken “coq au vin” with braised carrots, cipollini onions and bacon 25
-  Watson Farms pasture-raised Berkshire pork chop and belly with sautéed Bradford collards, chili oil, peanuts and cilantro 29

## STEAKS

- served with herb butter and garlic jus, and a choice of one side*
-  10 oz C.A.B. NY strip 29
-  12 oz Brasstown pasture-raised Angus ribeye 42

## SIDES 7

- house-cut French fries
- roasted fingerling potatoes
- sautéed SC spinach
- Rosebank Farms baby butternut squash with sage and spice breadcrumbs
- risotto with Parmigiano Reggiano

**Vegetarian and Vegan menu available upon request**

 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

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