



# TALLULAH

## FOR THE TABLE

- 🌿 domestic cheeses with house-made accoutrement and crostini 19
- “butcher’s plate” with pickles, mustard and crostini 17

## SOUP & SALADS

- Gallop Farms sweet potato soup with curry oil and toasted pumpkin seeds 8
- 🌿 Freshly Grown Farms romaine Caesar salad with Parmigiano Reggiano and fried oysters 12
- Freshly Grown Farms lettuces with red onions, pumpkin seeds and sherry vinaigrette 8
- Rosebank Farms kale with garlic-sesame 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 cilantro 14
- 🌿 C.A.B. steak tartare with cured egg yolk and house-made crostini 9
- Watson Farms roasted pork belly on a cabbage pancake with chili oil and mustard greens 14

## ENTRÉES

- house-made stuffed pasta with local mushrooms, sautéed City Roots kale, sunchoke purée and Parmigiano Reggiano 24
- shrimp and Congaree Milling Co. grits with house-made garlic sausage and green onions 26
- seared sea scallops with City Roots green garlic risotto and Parmigiano Reggiano 24
- Carolina tilefish with vadouvan curry, cauliflower, golden raisins, toasted almonds and fried sage 27
- whole crispy vermilion snapper with “Pow Pow” sauce, Rosebank Farms broccolini, Bradford collards and pea shoots 30
- Gentry Farms SC chicken “coq au vin” with braised carrots, cipollini onions and bacon 25
- 🌿 bone-in pork chop with Johns Island asparagus, baby arugula and prosciutto vinaigrette 25
- 🌿 Lebanese style rack of lamb with tabbouleh, yogurt and flat bread 39

## STEAKS

- served with herb butter and garlic jus, and a choice of one side*
- braised Watson Farms short-rib 26
- 🌿 8 oz C.A.B. Filet Mignon 38
- 🌿 10 oz C.A.B. NY strip 29
- 🌿 12 oz Brasstown pasture-raised Angus ribeye 42

## SIDES 7

- roasted fingerling potatoes
- sautéed local shiitake and oyster mushrooms
- sautéed Bradford collards
- sesame glazed Rosebank Farms broccoli
- roasted Roland Farms sunchokes

**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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