



TALLULAH

FOR THE TABLE

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

SMALL PLATES

- City Roots broccoli and cheddar soup 8
- charred Brussels sprouts with tahini, benne and chili flakes 11
- roasted beets, pickled beets, harissa crème fraîche, toasted almonds and fresh herbs 9
- sorghum risotto with black truffle mushroom broth and Parmigiano Reggiano 10
- chowamushi with caramelized crab, dried oyster mushrooms and toasted cashews 11
- cornmeal fried oysters with Pernod sauce, fennel pollen and cilantro 14
- 1 oz domestic hackleback caviar with potato chips, crème fraîche and chives 45
- 1 oz Siberian osetra caviar with potato chips, crème fraîche and chives 120
- 🌿 C.A.B. steak tartare with house-made crostini 9

SALADS

- Freshly Grown Farms lettuces with shaved fennel, radishes, sherry vinaigrette and pumpkin seeds 7
- 🌿 Freshly Grown Farms romaine Caesar salad with cornmeal fried oysters and Parmigiano Reggiano 12
- City Roots kale, shaved Brussels sprouts and sunflower seeds with citrus vinaigrette 9

ENTRÉES

- house-made orecchiette pasta with spring peas, baby carrots, preserved lemons, black soy beans and crispy prosciutto 24
- Watson Farms beef bolognese with house-made pappardelle pasta and Parmigiano Reggiano 22
- shrimp and Congaree Milling Co. grits with bacon, roasted red peppers and green onions 27
- seared Mahi-mahi with Carolina Gold rice, tatsoi, zephyr squash, lemon grass and ginger broth 28
- Gentry Farms SC half chicken with City Roots broccoli, ramps, kohlrabi purée and toasted caraway sauce 25
- Watson Farms pork loin with Romanesco cauliflower, purple-top turnips and chimichurri verde 26

SIDES 6

- sautéed Bradford collards
- fingerling potatoes
- City Roots oyster mushrooms

STEAKS

- comes with a choice of 2 sides and a sauce*
- 10 oz C.A.B. NY strip 29
- 8 oz C.A.B. Filet Mignon 39
- 48 oz dry-aged Watson Farms Ribeye (45 days) 95

SAUCES

- green peppercorn beef jus
- garlic and herb Maître d’Hôtel butter
- chimichurri verde

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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