DINNER

CREATE YOUR OWN PLATTER
Mix and match any items from the list below.
1 for $9 | 3 for $26 | 15 for $39

FROMAGE | CHEESE
Manchego Sheep, Spain | semi-firm
Cheddar Vintage Reserve Cow, UK | aged 24 mo.
Bûcheron Goat, FR | semi-soft, mild
P’tit Basque Pasteurized Sheep, FR
Saint Angel Cow, FR | triple cream, buttery-smooth
Brie Pasteurized Cow, FR
Roquefort Société Sheep, FR | creamy, moist, blue
Comté Cow, FR | firm, aged 6 mo., mild, sweet
Camembert Cow, FR | soft, moist, creamy

CHARCUTERIE | CURED MEATS
Prosciutto traditional-style pork, Italy
Saucisson à L’ail uncured pork sausage with garlic
Rosette de Lyon French-style salami
Olli Mild Salame Italian-style
Pâté de Campagne with Cognac firm
Duck Rillettes ground & spreadable
Rust Belt Saucisson cold-smoked, pork salami
*Our meat is 100% naturally raised with no hormones or antibiotics

CAVIAR SERVICE
Californian White Sturgeon 28g
Wild Alaskan Keta Salmon Roe 56g
* served with mini, house-made blinis, crème fraîche, separated boiled egg, red onion

BITES & NIBBLES
Whipped Brie, Warm Baguette
Goat Cheese Baguette Baked, Drizzle of Honey
Homemade Focaccia Rosemary, parmesan
Hummus with baguette
Extra Virgin Organic Olive Oil with Baguette
Dry-Cured Black Nicoise Olives**
Warm Baguette + Butter

APPETIZERS TO SHARE
Smoked Salmon house-made Blinis, Crème Fraîche & Lemon
Mousse of Duck Foie Gras France, 2% Truffle, Balsamic Glaze, Fleur de Sel
Fresh Burrata Toasted Bread with Spinach Spread, Tomato, Honey
Escargots Baked in a puff pastry with escargots butter
Pan con Tomate y Jamón toasted baguette with manchego, prosciutto, tomato
Croquetas Ham & Cheese
Lamb Wrap** Shredded lamb, boston lettuce, crème fraîche
Italian Meatballs w/Homemade tomato sauce
Raclette Potato Gratin Assorted charcuterie, Condiments

FROM THE OVEN ~ 30 minutes Wait
In order to ensure a seamless dinner experience, it is necessary to place the order at the beginning of service.

Baked Brie in Puff Pastry Brie, apple, walnuts, Peach Chutney, dried fruits, honey drizzle.
Bœuf en Croute Filet of beef baked in puff pastry, mushrooms Duxell

PLATES
Beef Burgundy Traditional French Recipe
Seafood Vol-au-Vent Seafood medley in a cream sauce, served on puff pastry
Boudin Blanc Chicken & Pork sausage, Sauteed apples
Boudin Noir Pork Sausage, Sauteed apples
Mussels of the week** Seasonal
Warm Goat Cheese Salad
Azur Burger Croissant bun, beef Burgundy
French Onions Soup crostini, swiss cheese

SIDES
Soupe du jour crostini
Ratatouille**
Frites
Fresh Tagliatelle
Ricotta Zucchini Gratin**
Green Salad** Mango Dressing
SPARKLING
PERRACHON Crémant | Burgundy, France* 13
BELE CASEL Prosecco NV | Asolo, Italy* 12
ALBET I NOYA Cava | Penedés, Spain, ’19* 12
MÔET MINI Brut Champagne, 187ml 24

WHITE
FRANCK MILLET Sauvignon Blanc, Sancerre, FR ’23* 19
CLOT DE L’OUM “BERTELL” Grenache Blanc, Grenache Gris, Macabeu | Loire, FR ’20* 16
DOMAINE PRAL 100% Chardonnay 15
Beaumes de Venise, France, ’22
MAISON WILLM Gewürztraminer | Alsace, FR ’21 13
LIS NERIS Pinot Grigio | Friuli, Italy ’21* 16
TOMMASI LE FORNACI 100% Turbiana, Lugana, Italy ’21 16
MAR DE VIÑAS Albariño | Rias Baixas, Spain, ’22 14

ROSE
DOMAINE ST VICTOIRE Provence, France, ’22 13
ELICIO Grenache, Syrah, South Rhône, France ’22 11
LE MORETTE Dry, Sparkling | Bardolino, Italy 14

RED
CLOS D’AUGUSTIN Pinot Noir | Burgundy, FR, ’20* 15
CHATEAUMAR “CUVÉE BASTIEN” Grenache Côtes du Rhône, FR, ’20* 14
CRU MONPLAISIR 17
Cab Sauvignon, Merlot, Cab Franc, Bordeaux, FR ’120
CAVALLIERE Sangiovese | Puglia, Italy, 18
VIGNETI DEL SOLE Montepulciano | Montepulciano d’Abruzzo, Italy, ’21 12
EIRA DOS MOUROS Ribeiro | Bodega Casale De Arman, Spain 19
BROADSIDE 15
Cabernet Sauvignon | Paso Robles, California, ’19

N/A BEERS
ATHLETIC RUN WILD IPA 7
ATHLETIC UPSIDE DAWN Golden Ale 7
ATHLETIC LITE 7

MOCKTAILS
LA VIE EN ROSE Simple Syrup, Lime Juice 10
Cranberry Juice, Grapefruit Juice, Zero Alcohol Gin
LAVENDER HONEY Egg White, Lemon Juice, Lavender, Honey, Zero Alcohol Gin 10
BLUEBERRY CRUSH Blueberry, mint, Lime Juice, Honey, Ginger Ale 10

COCKTAILS BY MATHIS
PAPILLON Cranberry Juice, Grapefruit Juice 16
Lime Juice, St. Germain, Vodka
HONEY BEE Egg White, Honey Syrup, Lemon Juice, St. Germain, Cointreau, Gin 16
ZE OLD FASHIONED Mathis’ special take on a classic!
EL PICANTE Egg White, Honey, Orgeat, Lime Juice 16
O.J. Disarano, Domaine de Canton, House infused Jalapeño Tequila
MON CHÉRI Crème de Cassis, Campari, Sweet Vermouth 16
Mezcal, Tequila
COUPE DE PASSION Lime Juice, Cointreau, Rhum Garnished w/passion fruit tequila infused foam
LAVANDOU Egg White, Lemon, Lavender Syrup 16
Crème de Violette, Dom. de Canton, Empress 1908 Gin
OUH LÀ LÀ Grapefruit Juice, Lime Juice 16
Mint, Hibiscus Syrup, Grand Marnier, Vodka
LE PARASOL Simple syrup, Lemon juice, Homemade Limoncello, Lillet Blanc, Prosecco
RIVIERA Lime, Honey, Pavan, Italicus, Empress 1908 Gin, Tonic
ESPRESSO MARTINI Make it an Affogato Espresso Martini +$2 16

BEERS
KRONENBOURG 1664 Lager, France 7
MUNK PILS Charleston, SC, 5.1% ABV 8
Belgian Style Pilsner, Floral, Spicy Hop
WESTBROOK ONE CLAW Charleston, SC, 5.5% ABV, I. Rye Pale Ale 8
WESTBROOK WHITE THAI Charleston, SC, 5% ABV Wheat Ale, Citrus & Ginger 8
WESTBROOK WAVES Charleston, SC, 7% ABV, I. Hazy IPA / 1 PINT 8
COAST KÖLSCH Charleston, SC, 4.8% ABV Delicate, Balanced Wheat Kolsch, Notes of Honey 8
COAST HOP ART IPA Charleston, SC, 7.7% ABV Citrusy, Hoppy, Orange Zest 8

All card payments are subject to a 2.5% processing fee. Parties of 8 or more are subject to one check and 20% gratuity. We reserve the right to refuse service to any guest.