S N A C K S & S T A R T E R S

**BUTTERMILK CAESAR SALAD**
little gem lettuce, local parmesan, olive oil fried croutons, radish, boquerones

15 **ROASTED RED PEPPER ROMESCO DIP**
crumbled feta, toasted almonds, sorghum syrup, warm pita

15 **WHIPPED RICOTTA TOAST**
Normandy Farms sourdough bread, pistachio pesto, roasted broccoli, hot honey

15 **VENISON TERRINE**
pistachio, cranberry, pork belly, whole grain mustard, red endive, crackers

14 **LOCAL CHEESE PLATE**
Firefly Farms Merry Goat Round brie, Forx Farm aged gouda, preserves, nuts & crostini

14 **CHRISTMAS ENCHILADA NACHOS**
corn tortilla chips, salsa roja, cotija cheese, green chili crema

E N T R E E S

**BLACK TRUFFLE POTATO GNOCCHI**
chestnuts, butternut squash, spinach, truffle butter

30

**CRISPY CHICKEN MELT**
cheddar, lettuce, tomato, garlic ranch dressing, challah bun

18

**90Z HANGER STEAK***
green bean and shiitake mushroom casserole, smashed fingerlings, garlic parmesan cream, crispy onions

39

**PAN ROASTED SALMON**
puff pastry, kale, cippolini onions, horseradish cream fraiche

38

**70Z GRASS-FED ANGUS BURGER***
bourbon bacon jam, cheddar, pickles, lettuce, tomato, garlic aioli

21

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Dinner

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Parties of 6 or more will be charged 20% gratuity.

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