



FIRST

- BABY BEETS, Green Hill Camembert, pink grapefruit, puffed quinoa, pickled onion, pomegranates | 12
- BUTTER LETTUCE SALAD, Asian pear, Deer Creek cheddar, candied walnuts, wild-flower vinaigrette | 13
- RAVIOLO*, Storey Farm hen egg, spinach, ricotta cheese, brown butter, garlic chips | 15
- CHICKEN LIVER PATÉ, Burgundy jelly, house-made pickles, toast | 10
- PAN ROASTED QUAIL, stone ground grits, brandy jus, arugula, lemon | 13
- HEAD ON SHRIMP, garlic toast, pepper confit, smoky paprika, parsley | 14
- BRUSSEL'S SPROUT CAESAR, anchovy dressing, crispy garlic, Parmesan | 12
- BEEF TARTARE, classic marinade, egg yolk mousseline, toast points | 14
- OYSTER STEW, Tabasco, celery, tarragon, crackers | 13

SECOND

- CIOPPINO, squid, white shrimp, Combahee clams, Carolina Gold rice, saffron rouille, sourdough | 28
- TRIGGERFISH, cannellini beans, pork sausage, Tuscan kale, oregano | 29
- SWORDFISH, Sardinian fregula, Castelvetro olives, chili, dill, lemon | 28
- COQ AU VIN, chicken, turnip, rutabaga, crimini, cippolini | 25
- BRASSTOWN BEEF MEDALLION*, smashed red potatoes, butterbeans, oyster mushrooms, garlic chips, chimichurri | 34
- TORTELLINI, chèvre, wild mushrooms, chestnuts, Burgundy truffles, | 26



HAPPY HOUR
Tuesday – Saturday
5-7pm at the Bar
\$2 Taco Tuesday

BEATS + BRUNCH
Sundays 11 am – 2 pm
Ask about our Chef's Tables

EXECUTIVE CHEF AMALIA SCATENA

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk for foodborne illness

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