



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

SHRIMP TOAST, garlic toast, pepper confit, smoky paprika, parsley | 14

KALE CAESAR, anchovy dressing, crispy salsify, poached egg, Parmesan | 13

BEEF TARTARE, classic marinade, egg yolk mousseline, toast points | 14

AUTUMN CROSTINI, roasted pumpkin, chèvre, crispy shallot, arugula | 12

SECOND

CIOPPINO, squid, white shrimp, Combahee clams, Carolina Gold rice, saffron rouille, sourdough | 28

SNAPPER, cauliflower, cannellini beans, pork sausage, oregano | 29

SWORDFISH, Sardinian fregula, Castelvetro olives, chili, dill, lemon | 28

COQ AU VIN, chicken, turnip, rutabaga, crimini, cippolini | 25

BRASSTOWN BEEF MEDALLION*, whipped potatoes, charred broccoli, ponzu, benne, scallion | 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

CannonGreenCharleston.com | 103 Spring Street | 843- 817-7311 | @CannonGreenCHS