



FIRST

AEROPONIC LETTUCE, basil + parmesan vinaigrette, 7-minute egg, radishes, carrots, croutons | 12

BABY BEETS, burrata, grapefruit, pomegranates, crispy quinoa, ligurian olive oil | 13

OCTOPUS, papas bravas, aioli nero, charred spring onions, asparagus | 14

RAVIOLO*, storey farm egg, spinach, chèvre cheese, brown butter, garlic chips | 15

RED SNAPPER CEVICHE, cilantro, mint, serrano, lemon, lime, seeded crackers | 14

CRUDITES, radishes, carrots, beets, asparagus, whipped butter, spicy aioli | 8

THAI STYLE PORK RIBS, basil, mint, cilantro, benne seeds, peanuts | 12

SECOND

TROUT, roasted sunchokes, strawberries, vin cotto | 24

SEA SCALLOPS, celery root, fennel, orange, gremolata | 29

PORK LOIN, Sea Island red peas, roasted garlic, crème fraiche, wilted kale | 25

BRASSTOWN BEEF MEDALLION*, bok choy, chickpeas, bordelaise | 34

SMOKED BONE MARROW + MUSHROOM CARMELLE, kale, mushrooms, parmesan | 24

CABBAGE STEAK, morel + blue foot mushrooms, smoked onion puree | 19

FIVE COURSE TASTING MENU, whole table must participate | 65



HAPPY HOUR
Wednesday - Saturday
5 - 7 pm at the Bar

BEATS + BRUNCH
Sundays 10:30 am - 1:30 pm

ASK ABOUT THE CHEF'S TABLE

EXECUTIVE CHEF MICHAEL PEREZ

**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