



## FIRST

- AEROPONIC LETTUCE, basil + parmesan vinaigrette, 7-minute egg, radishes, carrots, croutons | 12
- BABY BEETS, burrata, grapefruit, pomegranates, crispy quinoa, ligurian olive oil | 13
- CHARRED BABY OCTOPUS, wheat berries, smoked onions, cherry tomatoes, arugula | 14
- STUFFED SQUASH BLOSSOMS, fregola sarda, mint, basil, onion, bacon, ricotta | 14
- GROUPER CEVICHE\*, cilantro, mint, serrano, lemon, lime, seeded crackers | 14
- BUTCHER BOARD, rotating selection of house-cured meats + house-made accoutrement | 18
- CRAB + FRISEE SALAD, orange, celery, radish, cucumber, crispy shallots | 15

## SECOND

- TROUT, roasted sunchoke, strawberries, vin cotto | 24
- SEA SCALLOPS, corn, pickled blueberries, cranberry beans, cilantro | 29
- PORK LOIN, heirloom tomato + peach salad, crispy focaccia, ricotta salata, arugula | 25
- BRASSTOWN BEEF MEDALLION\*, Japanese eggplant, fingerling potatoes, chimichurri sauce | 34
- TAGLIATELLE, lobster, leeks, brined tomatoes, garlic bread crumbs | 31
- HALF-ROASTED CHICKEN, egg spaetzle, spring peas, asparagus, pecorino sardo | 22



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 food-borne illness*

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