

ST NEO'S

BRASSERIE

Le Banc de l'Écailler

the raw bar

Oysters on the Half Shell half dozen or dozen, classic trio* **MP**

Salmon Crudo oyster cream, dill, pickled cabbage* **22**

Shrimp Cocktail housemade cocktail sauce, remoulade **24**

Seafood Plateau oysters, shrimp cocktail, salmon crudo* **85**

Commencer

hors d'œuvres & small plates

Savannah Blue Crab Cake creamed corn, red pepper coulis **22**

Beef Tartare hand-cut wagyu, green peppercorn, caper, sourdough lace* **21**

Savannah Blue Crab Cioppino market fish, blue crab, fennel-saffron broth **18**

Vidalia Onion Brûlée creamy gruyère, caramelized shallot **18**

Parisian Caesar smoked anchovy dressing, pecorino, sourdough crouton **18**

Lowcountry Butter Board chives, toasted sesame, local honey, artisan sourdough **12**

Plats Principaux

mains

Market Fish chef's seasonal accompaniment **MP**

Oyster Vol-au-Vent flaky puff pastry, mirepoix, fennel velouté **34**

Golden Tilefish coconut Carolina Gold rice, charred pineapple, pickled vegetables **38**

Smoked Heritage Chicken delicata squash tart, spiced chicken jus, chanterelles **35**

The Brasserie Burger au poivre, cornichon relish, comté cheese, brioche, hand-cut frites* **22**

Hanger Steak wagyu, pomme purée, green peppercorn au poivre, morels **42**

Heritage Pork Chop apple-brined, fingerling potato salad, Tennessee ham, brown butter caper vinaigrette **34**

Delicata Squash crispy Carolina Gold rice, chanterelles, vadouvan coconut velouté **26**

Accompagnements

sides

Hand-Cut Frites garlic aioli, sea salt **9**

Haricots Verts brown butter, toasted almonds **10**

Carolina Gold Rice Lowcountry herbs, butter **8**

Mushroom Fricassée seasonal mushroom selection, garlic, herb butter **15**

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