

## STARTERS

- Nürnberg Sausage**, Pickles, Whole Grain Mustard, Sourdough 13
- Red Frill Mustard Salad**, Pomegranate, Compressed Apple, Shaved Carrot,  
Hazelnut Cracker, Yogurt Dressing 12
- CAB Steak Tartare\***, Maitake Mushroom, Watercress, Puffed Farro 13
- Housemade Ricotta Gnudi**, Oxtail, Parsnips, Carrots, Pearl Onions 14
- Lamb Belly**, Butterbean Hummus, Farm Egg, Ras el Hanout, Cauliflower, Parsley, Mint, Lavash 15
- Confit Duck Leg**, Radicchio, Frisée, Satsuma, Pickled Fennel, Almond, Manchego Vinaigrette 13
- Scallops\***, Black Garlic Sunchoke Purée, Watercress, Oranges, Fennel, Sunchoke Chips 16
- Charred Broccoli**, White Anchovy, Six Minute Egg, Saffron Aioli, Bread Crumb Salsa 13
- Coppa di Testa**, Arugula, Horseradish, Pickled Mustard Seeds, Radish, Pecorino 12

## ENTRÉES

- Confit Pork Shoulder**, Cauliflower, Celeriac, Roasted Fingerling Potatoes, Za'atar,  
Apple Butter, Fenugreek Jus 31
- Winter Vegetable Plate**, Anson Mills Rice Grits, Mushrooms, Seasonal Vegetables 27
- Grilled Triggerfish**, Chorizo, Clams, Acorn Squash, Brussels Sprout Leaves, Clam Butter 32
- 7oz. CAB Deckle\***, Beets, Parsnips, Mustard Greens, Horseradish Bone Marrow Vinaigrette,  
Red Wine Jus 43
- "The Mac" 8oz. House Ground CAB Burger \***, Aged Cheddar, Nueske's Bacon, Pecorino Truffle Frites 18
- Seared Grouper**, Collard Greens, Coconut Potlikker, Sweet Potatoes,  
Grapefruit, Peanuts, Herbs 34
- Manchester Farm Quail**, Spring Onion, Chestnut, Turnip, Farro Verde 31

## SIDES

- Bone Marrow Bread Pudding 7
- "Mac Potatoes" 6
- Pecorino Truffle Frites 7
- Roasted Beets, Beet Greens 7



## Winter Menu

\*We reprint our menus daily

**Please alert your server to any allergies or dietary restrictions.**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

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