



Summer 2017

**menu changes daily*

STARTERS

Cheddar Togarashi Bratwurst, Pickles, Whole Grain Mustard 13

Mushroom, Frisée, Mascarpone, Asian Pear, Pecorino 15

Tomato, Sambal, Bread Crumb, Aioli, Pecorino 13

Head Lettuce, Bacon, Summer Vegetables, Green Goddess Dressing 12

Housemade Ricotta Gnudi, Red Pepper, Eggplant, Holy Basil, Almond 14

Head Cheese, Beet Horseradish Vinaigrette, Egg, Arugula, Radish 13

Scallops, Watermelon, Ginger, Black Garlic, Tomato, Sorrel 16

Caramelle, Mushroom, Beet, Lonzino 14

ENTRÉES

Grilled Swordfish, Clam Broth, Farro, Cucumber, Tomato 32

CAB Deckle*, New Potato, Okra, Green Harissa 43

Summer Vegetable Plate, Anson Mills Rice Grits, Mushrooms,
Seasonal Vegetables 27

Seared Golden Tilefish, Swiss Chard, Bagna Cauda, Pole Beans,
Potato 34

Duck Breast*, Curried Squash Purée, Saffron Rice, Eggplant 31

"The Mac" CAB Burger*, Aged Cheddar, Nueske's Bacon,
Pecorino Truffle Frites 18

Confit Pork Shoulder, Corn, Spinach, Sorghum, Peppers 31

SIDES

Bone Marrow Bread Pudding 7

"Mac" Potatoes 6

Pecorino Truffle Frites 7

Shishito, Fish Sauce, Benne Seed 7

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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