

ST NEO'S

BRASSERIE

From the Raw Bar

- Oysters on the Half Shell** served by 1/2 dozen or dozen* **MP**
Shrimp Cocktail house-made cocktail sauce, southern remoulade* **24**
Seafood Plateaux oysters, shrimp cocktail, crudo* **85**
Caviar house-made potato chips, dill crème fraîche **88**

Starters

- Crab Cake** pickled cabbage, citrus aioli **18**
Grilled Spanish Octopus citrus saffron aioli **19**
French Onion Soup Vidalia onion, dry sherry, Gruyère **16**
She-Crab Bisque blue crab, sweet sherry **15**
Beef Cheek Ravioli rustic herb tomato ragoût **24**
Stracciatella roasted strawberries, pistachios **18**
Baby Gem confit heirloom tomatoes, Pecorino, lemon vinaigrette **16**
Radicchio toasted pine nuts, goat cheese, dijon vinaigrette **17**
Butter Board chives, parsley, toasted sesame seeds, honey, sourdough **12**

Entrees

- Herb Crusted Branzino** artichoke hearts, sundried tomato, pesto **34**
Diver Scallops Bootleg Farm peas, summer succotash, squash puree **42**
Crab & Shrimp Carbonara lardons, peas, shaved Pecorino **30**
Market Fish chef's selection with seasonal accompaniments **MP**
Short Rib Bourguignon potato puree, haricot verts, espagnole **39**
Roasted Poulet Sea Island cowpeas, asparagus, blackberry demi-glace **29**
Steak Frites herb butter, red wine demi-glace, french fries **36**
Carolina Swordfish ginger pineapple salsa, shoyu glaze **34**
Gemelli wild mushrooms, sweet peas, leeks, black truffle herb oil **32**
St. Neo's Burger bourbon-bacon jam, American cheese, house-made potato chips **22**

Sides

Broccolini 8 • Mac & Cheese 9 • Creamed Spinach 8 • French Fries 7 • House-Made Potato Chips 7

Maximum of six separate checks per table

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