

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**
Salmon Crudo oyster cream, dill, smoked trout roe, pickled cabbage **22**
Seafood Plateaux oysters, shrimp cocktail, crudo* **85**

Small Plates

- Crab Cake** pickled vegetable, garlic aioli **22**
Grilled Spanish Octopus citrus saffron aioli **19**
Vidalia Onion Brulee creamy gruyere, caramelized shallot **18**
Crispy Mushrooms southern seasonings, buttermilk ranch and sweet chili dressings **18**
French Onion Soup Vidalia onion, dry sherry, Gruyère **16**
Creamy Cioppino market fish, blue crab, fennel and saffron broth **18**
She-Crab Bisque blue crab, sweet sherry **18**
Baby Gem blistered heirloom tomatoes, Pecorino, lemon vinaigrette **16**
Butter Board chives, parsley, toasted sesame seeds, honey, sourdough **12**

Entrees

- Herb Crusted Branzino** artichoke heart, sun dried tomato, pesto **34**
Diver Scallops Bootleg Farm peas, summer succotash, squash puree **42**
Striped Bass coconut carolina gold rice, charred pineapple, pickled vegetable, citrus sabayon **38**
Pork Schnitzel pickled red cabbage, roasted fennel, basil puree, anchovioli **34**
Short Rib Bourguignon garlic potatoes, haricot verts, espagnole **39**
Smoked Chicken asparagus, lowcountry velouté, shaved pecan, scorched orange **32**
Wagyu Hanger Steak pomme purée, au poivre, morels **42**
St. Neo's Burger bourbon-bacon jam, American cheese, house cut french fries **22**

Sides

Broccolini 8 • Mac & Cheese 9 • Creamed Spinach 8 • French Fries 7

20% Gratuity is added to parties of 6 or more

Maximum of six separate checks per table

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