

ST NEO'S

BRASSERIE

From the Raw Bar

Oysters on the Half Shell served by 1/2 dozen or dozen* **MP**

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

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

Small Plates

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

Wagyu Steak Tartare green peppercorn, capers, sourdough lace **21**

Vidalia Onion Brulee creamy gruyere, caramelized shallot **18**

Crispy Mushrooms southern seasonings, buttermilk ranch and sweet chili dressings **18**

Creamy Cioppino market fish, blue crab, fennel and saffron broth **18**

Parisian Caesar smoked anchovy, Peccorino **18**

Butter Board chives, parsley, toasted sesame seeds, honey, sourdough **12**

Entrees

Market Fish coconut carolina gold rice, charred pineapple, pickled vegetable, citrus sabayon **36**

Pork Schnitzel pickled red cabbage, roasted fennel, basil puree, anchovioli **34**

Smoked Chicken asparagus, lowcountry velouté, shaved pecan, scorched orange **32**

Wagyu Hanger Steak pomme purée, au poivre, morels **42**

Au Poivre Burger comté cheese, cornichon relish, brioche, hand cut 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.