

ST NEO'S

BRASSERIE

For the table

- Duck Charcuterie** foie gras, smoked duck terrine 28
Local Cheeses Asher Blue, Sweetwater Valley Cheddar, Battery Park 25
Midnight in the Garden eggplant crisps, red beet tartare, onion custard, stuffed creminis 19

Small Plates

- Green Salad** radish, chive, shallot vinaigrette 9
BBQ Shrimp Pie Worcestershire, sweet potato, rosemary* 16
Oyster Rockefeller Salad crispy oysters, Pernod, Parmesan cheese* 15
- Beet & Bootleg Goat Cheese** burnt satsuma, pecan vinaigrette 12
Deviled Blue Crab lemon tabasco chips* 15
Lamb Carpaccio fennel slaw, smoked almond, cognac mustard* 15
Roasted Oysters lemon, garlic, basil* 16
Sea Scallop country ham, apple brown butter* 14

Mains

- Crispy Red Snapper** blue crab, greens, spicy bone broth* 36
Steamed Sapelo Island Clams andouille, sour beer* 26
Blackened SC Swordfish smoked shrimp butter* 32
Porcini Crusted Grouper eggplant caviar, truffle emulsion* 33
Trout Amandine cauliflower, haricot vert, leek* 29
Black Casarecce jumbo lump crab, royal red shrimp* 28
- Mushroom Rotolo** red wine jus 26
Veggie Burger golden beet slaw, garlic aioli, mixed vegetable fries 16
- Steak Frites** NY strip, bone marrow, five-onion relish* **MP**
Roasted Chicken farrotto, kale salad* 26
Spiced Pork Tenderloin fig, star anise, grits* 26
St. Neo's Burger melted cheddar, metropolis sauce, brioche bun* 17

Sides

- Charred Broccolini** sweet potato cake 10
Roasted Wild Mushrooms pickled blueberries, Parmesan 12
Pommes Frites garlic aioli 7
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