

The Ordinary
WINTER '26

-RAW BAR & FANCY SEAFOOD-

OYSTERS...\$4 ea

crown jewels,* NC

bird island blades,* SC

steamboat creeks,* SC

DRESSED BIRD ISLAND BLADES,* SC

red lime mignonette, fresno chile...\$6 ea

CLAMMER DAVE'S LITTLENECK CLAMS,* SC...\$2 ea

PEEL & EAT TARVIN SHRIMP, SC (1/2 lb)...\$21



SEAFOOD TOWERS*

chefs' selection of premium seafood & shellfish

\$80 / \$115 / \$165

SMOKED FLOUNDER PÂTÉ*

trout roe, dill, buttermilk crackers...\$17

YELLOWFIN TUNA TARTARE*

celeriac remoulade, pink lady apple...\$26

BANDED RUDDERFISH CRUDO

meyer lemon, spring onion...\$24

CAVIAR SERVICE*

jimmy red corn hoe cakes,
traditional accompaniments

regiis ova "royal," CA...\$70/30g

regiis ova "supreme," CA...\$95/30g



MAINE LOBSTER ROLL

housemade split-top bun w/frites

hot or cold...\$39

-APPETIZERS-

CRISPY OYSTER SLIDER

cabbage, fresno mayo, fresh baked hawaiian roll...\$9

WAGYU STEAK TARTARE

half sour pickles, fresh horseradish, grilled sourdough...\$19

CHIOGGIA BEETS + RED VERONA RADDICHO

sc citrus, fromage blanc, sherry...\$18

ROMAINE HEART SALAD

benne seed vinaigrette, crispy shallot, mimolette...\$19

NEW ORLEANS STYLE BBQ WHITE SHRIMP

worcestershire, grilled sourdough...\$28

SMOKED BIRD ISLAND OYSTERS*

old bay saltines, fresno hot sauce, crème fraîche...\$25

-ENTREES-

NEW ENGLAND STYLE FISH CHOWDER

appalachian gold potato, fines herbs...\$36

SLOW BAKED BLACK BASS

wakefield cabbage, poached sunchoke nage...\$47

PAN FRIED FLOUNDER

frisée salad, potato confit, chervil...\$44

STEAK DIANE*

pan roasted sirloin, lowcountry mushrooms...\$49

-SIDES-

ROASTED COVINGTON SWEET POTATOES

greek yogurt, fennel pollen, dill...\$18

SAUTÉED GREENS

preserved lemon, bagna cauda, toasted breadcrumbs...\$17

THE ORDINARY SOCIAL HOUR

FEATURING OUR FRIENDS AT BEYOND DISTILLERY

SMALL-BATCH CRAFT SPIRITS WITH A HEART FOR THE COMMUNITY. BEYOND DISTILLING IS A MISSION-DRIVEN DISTILLERY DEDICATED TO HIGH-QUALITY PRODUCTION AND INCLUSIVE EMPLOYMENT FOR NEURODIVERSE ADULTS.

JOIN US AT THE ORDINARY BAR FROM 5 PM TO 6:30 PM

- HORS D'OEUVRES - - SOCIAL DRINKS -

COTECHINO SAUSAGE

DIJON MUSTARD...\$7

JIMMY RED CORN

HOECAKES

SPICY FLOUNDER...\$12

ONION TART "DUCASSE"

PÉRIGORD TRUFFLE...\$12

TÊTE DE POISSON

DILL TARTER...\$10

DRESSED OYSTER

SC CITRUS, SOY MIGNONETTE...\$3 EA

FOLLY ME

BEYOND TROPICAL GIN, GRAPEFRUIT, LIME, COCONUT, CINAMMON...\$8

BEYOND FASHION

BEYOND RYE, BLACK WALNUT...\$8

SOCIAL DAIQUIRI

DON Q RUM, LIME, CANE...\$9

THAT ROSÉ

NAUGHTY BOY PET NAT...\$8/40

CHEERS BEER

CEEBO PILSNER (NA) OR ATHLETIC IPA (NA)...\$4
HAMMS...\$4

The Ordinary applies a universal 3% fee to offset payment processing & technology costs

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