

-RAW BAR & FANCY SEAFOOD-

OYSTERS...\$4 ea

crown jewels,* NC
bird island blades,* SC
steamboat creeks,* SC

DRESSED CROWN JEWELS,* NC
fresh dug ginger mignonette, basil oil...\$6 ea

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

PEEL & EAT TARVIN SHRIMP, SC (1/2 lb)...\$22



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, granny smith apple...\$26

SMOKED BIRD ISLAND OYSTERS*
old bay saltines, fresno hot sauce, crème fraîche...\$25



CAVIAR SERVICE*
jimmy red corn hoe cakes,
traditional accompaniments
regiis ova ossetra...\$70/30g
regiis ova "supreme," ...\$95/30g

-APPETIZERS-

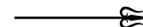
FRESH BAKED HAWAIIAN ROLLS
sea salt, butter...\$8

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

WAGYU STEAK TARTARE
half sour pickles, fresh horseradish, grilled sourdough...\$20

CHIOGGIA BEETS + RADICCHIO
sc citrus, fromage blanc, sherry...\$18

BUTTER LETTUCE SALAD
benne seed vinaigrette, crispy shallot, mimolette...\$19



CHARCOAL GRILLED ROYAL RED SHRIMP
polenta spin rossa, shrimp head emulsion...\$27

RAVIOLI DOPPIO
murasaki sweet potato, ricotta, chicken jus...\$26

-ENTREES-

NEW ENGLAND STYLE FISH CHOWDER
appalachian gold potato, fines herbes...\$36

SAUTEÉD FLOUNDER
wakefield cabbage, braised sunchoke nage...\$46

BAMBOO STEAMED BLACK BASS
béarnaise, broccolini, meyer lemon...\$45

PORK MILANESE
rock shrimp, caper, cornichon, arugula...\$46

-SIDES-

ROASTED CARROTS
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 -

COTECHINO SAUSAGE

DIJON MUSTARD...\$7

JIMMY RED CORN HOECAKES

SPICY YELLOWFIN TUNA...\$12

BAKED STUFFED LIL' NECKS

OREGANO, PANCETTA...\$12

DRESSED OYSTER

RANGPUR LIME MIGNONETTE, CILANTRO...\$3 EA

- SOCIAL DRINKS -

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.*

