

EXECUTIVE CHEF
TORI SCHUMACHER

The Ordinary

WINTER '26

CHEF DE CUISINE
ZACH CROSBY

-RAW BAR & FANCY SEAFOOD-

OYSTERS...\$4 ea
crown jewels,* NC
bird island wild cups,* SC
steamboat creeks,* SC

DRESSED BIRD ISLAND WILD CUPS,* SC
red lime mignonette, serrano chile...\$6 ea

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

CHILLED TARVIN SHIMP
sauce marie rose, baked saltines...\$19



SEAFOOD TOWERS*
chefs' selection of premium seafood & shellfish
\$80/ \$115/ \$165

SMOKED SWORDFISH PÂTÉ*
trout roe, dill, buttermilk crackers...\$17

YELLOWFIN TUNA TARTARE*
truffle vinaigrette, celery root, pink lady apple...\$26

BEELINER SNAPPER PONZU
avocado, cilantro, spring onion...\$24

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



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

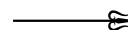
-APPETIZERS-

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

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

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

ROMAINE HEART SALAD
benne seed vinaigrette, crispy shallot, mimolette...\$19



BALTIMORE STYLE FISH CAKE
warm tartar sauce...\$22

NEW ORLEANS STYLE BBQ WHITE SHRIMP
worcestershire, grilled sourdough...\$28

RAGÙ ALLA BOLOGNESE & FRESH TAGLIATELLE...\$32

-ENTREES-

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

GRILLED AMERICAN RED SNAPPER
wakefield cabbage, poached sunchoke nage...\$46

SWORDFISH SCHNITZEL
frisée salad, potato confit, chervil...\$38

STEAK DIANE*
pan roasted sirloin, lowcountry mushrooms...\$49

-SIDES-

ROASTED HEIRLOOM 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
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 BEELINER SNAPPER...\$12

ONION TART "DUCASSE"

PÉRIGORD TRUFFLE...\$12

GROUPE BRANDADE

FRITTERS

PIMENTO, BASIL MAYONNAISE...\$10

DRESSED OYSTER

BLOOD ORANGE, SOY MIGNONETTE...\$3 EA

FOLLY ME

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

BEYOND FASHION

BEYOND RYE, BLACK WALNUT...\$8

SOCIAL MARTINI

GIN, VODKA, LILLET...\$10

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.*

