

## -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, serrano chile...\$6 ea

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

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

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

AMERICAN RED SNAPPER PONZU  
avocado, cilantro, spring onion...\$24



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

## -APPETIZERS-

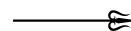
CRISPY OYSTER SLIDER  
cabbage, fresno mayo, fresh baked hawaiian roll...\$9

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

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

GOLDEN 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

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 YELLOWFIN TUNA...\$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.*

