

## Cold Seafood

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HOUSE SMOKED SALMON potato galette, lemon-dill crème fraîche

SHRIMP COCKTAIL wasabi cocktail sauce

LOCAL CEVICHE citrus, avocado, cilantro, chili pepper, in spoon

AHI POKE soy, scallion, sesame seeds, serrano chili, cilantro

TUNA SASHIMI house-pickled vegetables, yuzu aioli on crispy rice cake

LOBSTER & GRANNY SMITH APPLE avocado mousse, toasted fennel seed on cucumber

LOBSTER ROLL pâte à choux, lemon aioli, tarragon-whole grain mustard

CAVIAR BLISS POTATO BITES chervil, lemon fromage blanc, caviar

## Hot Seafood

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MINI SHRIMP TACO bbq shrimp, pineapple salsa

LOWCOUNTRY SHRIMP TOAST pickled okra slaw

BEER BATTERED JALAPEÑO ROCK SHRIMP toasted cumin-orange gastrique

LOCAL CLAM & SHRIMP DUMPLING dashi broth, soy powder, bamboo shooter

SCALLOP LOLLIPOPS golden beet, chili, & brie fondue

CONCH FRITTER spicy rémoulade

CRAWFISH EMPANADA goat cheese, chives, old bay cream

CRU CRAB CAKE new england-style, caper rémoulade

BUTTERMILK FRIED OYSTER cajun rémoulade

BAKED OYSTERS CAROLINA roasted shallots, sherry-creamed greens, parmesan cheese

MINI OYSTER PO' BOY soft rémoulade bun, fried oyster, sliced tomato, arugula

## Cold Meat

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ROSEMARY ROASTED MINI POTATO   boursin cheese, lamb bacon

MINI SWEET POTATO BOMB   sweet potato, walnut-cinnamon cream cheese, lardons

DEVILED EGG   crispy chicken skin, honey hot sauce

MINI PANCETTA BLT   arugula, tomato vinaigrette, marbled rye crisp

ANGUS BEEF TENDERLOIN   horseradish crème fraîche, brioche toast

PROSCIUTTO & MELON   prosecco-compressed melon, balsamic reduction

## Hot Meat

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FRIED CHICKEN & WAFFLE CONES   maple bacon rémoulade, mini waffle cone

MINI CHICKEN BISCUIT   buttermilk marinated chicken, red eye gravy

DUCK CONFIT EMPANADAS   goat cheese, stone fruit salsa

CONFIT DUCK   crispy polenta cake, chili-orange gastrique

QUAIL LOLLIPOP   soy ginger glaze

MINI BRAISED PORK BISCUIT   bourbon-peach jam

CRU CAFE'S FRIED GREEN TOMATO   sheep's milk feta, smoked tomato caramel, pork belly crouton

COLLARD GREEN WONTON   cream cheese, ham hock, green tomato marmalade

STUFFED MUSHROOMS   housemade italian sausage, goat cheese

SWEET & SOUR MEATBALLS   toasted sesame seeds, scallions

RIOJA BRAISED SHORT RIB WONTON   avocado crema

MINI STEAK TACO   chimichurri, cilantro, julienne onion, served in lime wedge

LAMB LOIN BITES   hazelnut-parmesan pesto

## Cold Vegetarian

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CUCUMBER BOWL vegetable crudité, caramelized fennel-mushroom dip

WATERMELON & TOMATO SKEWER champagne-shallot compressed watermelon, gouda

DEVILED EGG TOAST deviled egg yolk spread, cornichon, pumpernickel, fines herbes

CAPRESE SKEWERS fresh pulled mozzarella, grape tomato, pesto

PIMENTO CHEESE BISCUIT pepper jelly, whipped goat cheese

GREEN TOMATO BRUSCHETTA burrata, fresh basil, smoked sea salt, grilled baguette

MACERATED STRAWBERRY TOAST pea shoots, sheep's milk feta cream, toast round

BUTTERNUT SQUASH BRUSCHETTA ricotta, sage, crostini

ROASTED BABY BEET BRUSCHETTA whipped ricotta, toasted hazelnuts, crisp baguette

BALSAMIC GRILLED PEACH SKEWER mint crème fraîche

AVOCADO GOAT CHEESE TOAST chili-garlic glaze

## Hot Vegetarian

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CRISPY MINI BRIE panko breadcrumbs, pear chutney pureé

CHARLESTON'S FRIED GREEN TOMATO pimento cheese, balsamic reduction, scallion

ROASTED GRAPE & BRIE TARTLET local honey drizzle, fresh thyme, puff pastry

SAVORY POPTART mushroom, thyme, fontina

MINI TOMATO PIE housemade pimento cheese, local tomato

SOUTH BY SAMOSAS sweet potato, peas, goat cheese, coriander & watercress pureé