

Cold Seafood

HOUSE SMOKED SALMON potato galette, lemon-dill crème fraîche, micro dill

SHRIMP COCKTAIL cocktail sauce

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

AHI POKE* soy, scallion, sesame seeds, serrano chili, fresh ginger, cilantro

AHI TUNA TACO* soy sauce, chives, sesame seeds, sesame oil, ginger, in a wonton shell, wasabi aioli sauce

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

SALMON MOUSSE, EVERYTHING VOL-AU-VENT cucumber chive "caviar," micro dill

SEARED TUNA* avocado mousse, pickled hot pepper, balsamic drizzle, on wonton round

SMOKED WHITE FISH PUMPERNICKEL CROSTINI boursin caper crema, dill, shaved radish

HARISSA SHRIMP TOSTADA guacamole, cotija cheese, crispy corn tortilla, micro cilantro

OYSTER ON THE HALF SHELL* sweet tea mignonette, lemon pepper, borage blossom

Hot Seafood

MINI SHRIMP TACO bbq shrimp, pineapple salsa

LOWCOUNTRY SHRIMP TOAST pickled okra slaw

BEER BATTERED JALAPEÑO SHRIMP FRITTER toasted cumin-orange gastrique

CLAM & SHRIMP DUMPLING dashi broth, scallion, bamboo shooter

SCALLOP LOLLIPOPS golden beet, chili, & brie fondue

LOWCOUNTRY BOIL SKEWER shrimp, sausage, herbs, sweet corn aioli

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, panko breadcrumbs

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

SHRIMP KARAAGE TACO sesame slaw, boom boom sauce, micro wasabi

MINI CRAB CAKE "BLT" lemon pepper bacon, old bay mayo, arugula, on fried green tomato

FISH AND CHIP BITE sour cream and onion chip encrusted white fish, dill crème fraîche, caviar, chive garnish

Cold Proteins

- ROSEMARY ROASTED MINI POTATO boursin cheese, smoked 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-marinated melon, balsamic reduction
- BASIL RICE PAPER ROLL chicken, ginger, garlic, sriracha, scallions, citrus soy sauce
- BEEF TARTARE* brioche crostini, chive, cornichon, caper
- PROSCIUTTO CUP honey and balsamic grilled pear, whipped rosemary mascarpone
- DUCK CONFIT MACARON duck confit, foie gras mousse, tart cherry, chervil, cayenne-orange macaron
- PISTACHIO CHICKEN SALAD wonton cup, ginger-chive vinaigrette

Hot Proteins

- FRIED CHICKEN & WAFFLE CONES maple bacon rémoulade, mini waffle cone
- MINI CHICKEN BISCUIT buttermilk marinated chicken, honey-herb aioli
- DUCK CONFIT EMPANADAS goat cheese, stone fruit salsa
- CONFIT DUCK crispy polenta cake, chili-orange gastrique
- QUAIL LOLLIPOP smoky bbq 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
- CRU MAC AND CHEESE FRITTER smoked tomato-bacon jam
- MANCHEGO-STUFFED BACON-WRAPPED DATE
- YELLOW CURRY CHICKEN SATAY sweet potato raita
- SHAVED LAMB TACO cucumber-mint crema, pickled onions, fennel slaw, grilled pita "shell"
- BBQ MISO CHICKEN buttermilk scallion pancake, shaved serranos, chervil

**Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Cold Vegetarian

- GREEK CUCUMBER CUP feta, tomato, red onion, red wine vinegar pearl
- STREET CORN CUCUMBER CUP charred corn, red onions, peppers, cotija cheese, tajin, jalapeño, micro cilantro
- SPICY WATERMELON MARGARITA CUP agave-lime whipped goat cheese, serrano, smoked sea salt, tajin
- 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, brioche
- BUTTERNUT SQUASH BRUSCHETTA ricotta, sage, crostini
- ROASTED BABY BEET BRUSCHETTA whipped ricotta, toasted hazelnuts, crisp baguette
- STRAWBERRY BRUSCHETTA burrata, white balsamic, basil, mint, crostini, balsamic reduction
- PISTACHIO BRUSCHETTA toasted pistachios, burrata cheese, local honey drizzle
- BALSAMIC GRILLED PEACH SKEWER mint crème fraîche
- AVOCADO GOAT CHEESE TOAST chili-garlic glaze
- MUSHROOM TOAST pickled cremini, roasted beets, whipped ricotta, crostini
- RADISH TOAST st. angel triple cream brie, pickled shallots, pink peppercorn dust, sea salt, brioche

Hot Vegetarian

- CRISPY MINI BRIE panko breadcrumbs, pear chutney purée
- CHARLESTON'S FRIED GREEN TOMATO pimento cheese, balsamic reduction, scallion
- ROASTED GRAPE & BRIE TARTLET local honey drizzle, fresh thyme, puff pastry
- SAVORY POPTART mushroom, fontina, béchamel
- MINI TOMATO PIE housemade pimento cheese, local tomato
- FONTINA-STUFFED MUSHROOM red pepper pesto, micro basil
- SOUTH BY SAMOSAS sweet potato, peas, goat cheese, mint-cilantro chutney
- FRIED GOAT CHEESE cracked black pepper, local honey, pink peppercorn dust
- MINI LOADED POTATOES fingerling potatoes, topped with sour cream, cheddar cheese, scallions, (bacon optional)