

SOUP, SALADS & STARTERS

WILLIAM DEAS' SHE CRAB SOUP 9
<i>Colossal Lump Crab, Amontillado Sherry</i>
BURRATA & HOLY CITY TOMATO SALAD 13
<i>Preserved & Raw Tomatoes, Burrata Cheese On Tomato Toast, Basil Seed Gelée</i>
WORLD'S FAIR CHOPPED SALAD 10
<i>Torn Lettuce, Roasted Pimentos, Marinated Artichokes, Shaved Red Onion, Green Olives, Mayfair Dressing</i>
HEARTS OF PALMETTO SALAD 12
<i>Baby Lettuces, Palmetto Pickle, Avocado Mousse, Toasted Benne Seed Vinaigrette, Preserved Meyer Lemon Puree</i>
TUNA CRUDO *..... 15
<i>Ahi Tuna, Tuna "Prosciutto," Tomato Aioli, Avocado, Cucumber, Crispy Capers, Lemon Agrumato, Olive Oil, Watercress</i>
DAILY OYSTERS BY THE HALF-DOZEN *..... MP
<i>Traditional Cocktail, Lemon, Grated Fresh Horseradish, Champagne Mignonette</i>
OYSTERS ROCKEFELLER *..... 16
<i>Creamed Collards, Lardons of Benton's Bacon, Parmigiano Reggiano, Toasted Herb Crumbs</i>
DRY AGED BEEF TARTARE *..... 14
<i>Toast Points, Dijon Mustard, Olive Oil Poached Farm Egg Yolk, Fine Herbs Salad</i>
PROSCIUTTO & PICKLED PEACHES 13
<i>Cured Prosciutto, SC Peaches, Arugula, Pickled Mustard Seeds, Extra Virgin Olive Oil, Toasted Bread</i>
SHRIMP & WATERMELON 15
<i>Pickled Shrimp, Watermelon, Cucumber, Chili, Lime, Smoked Chili Threads</i>
LUMP CRAB CAKES REMICK 17
<i>Perdita's Recipe, Whole Grain-Brandy Mustard Sauce, No Fillers</i>

REVIVAL

A MODERN SOUTHERN EATERY

SIMPLY PREPARED

USDA CERTIFIED PRIME BEEF

8OZ CENTER-CUT FILET *..... 38
12OZ NEW YORK STRIP *..... 38
8OZ THICK CUT SIRLOIN *..... 28

SAUCES

HENRY BAIN STEAK SAUCE	PORCINI PEPPERCORN SAUCE	BÉARNAISE SAUCE
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PAN ROASTED LOCAL CATCH

YELLOWFIN TUNA *..... 28
SWORDFISH *..... 26
GROUPE *..... 30

SAUCES

LEMON SALSA VERDE	COUNTRY HAM TOMATO BUTTER	LEMON-CAPER AIOLI
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SEASONAL SELECTIONS

LOWCOUNTRY PIRLOU *..... 34
<i>Carolina Gold Rice "Pegao", Butter Poached Lobster, Crab, Shrimp, Saffron, Tomatoes, Black Garlic Aioli</i>
GRILLED SWORDFISH *..... 30
<i>Summer Gumbo: Okra, Corn, Crowder Peas, Benne Rice, Tomato Broth</i>
PAN SEARED GROUPE *..... 35
<i>Field Pea Succotash Cake, Charred Okra, Country Ham-Tomato Butter</i>
GRILLED NEW BEDFORD SCALLOPS *..... 33
<i>Roasted Sunchoke Puree, Wilted Spinach, Charred Lemon Salsa Verde</i>
BREAST OF DUCK AU POIVRE *..... 29
<i>Dirty Nostrale Cracklin' Rice, "Peas & Carrots", Porcini-Green Peppercorn Sauce</i>
SEARED CITRUS TUNA 32
<i>Creole Seasoning, Blood Oranges, Meyer Lemon, Mint, Oil Cured Black Olives</i>
ROAST JOYCE FARMS CHICKEN 26
<i>Okra, Heirloom Tomatoes, Roasted Corn, House Made Tarragon Butter</i>
FORBIDDEN SHRIMP & GRITS *..... 28
<i>Shem Creek Shrimp, Forbidden Black Rice Grits, Cherry Tomato Pan Gravy</i>

FOR THE TABLE 6 Each

FINGERLING POTATOES
Duck Fat, Roasted Garlic

LOADED CREAMED CORN
Benton's Bacon, Tillamook Cheddar

THE MAC & CHEESE
Montasio Frico Crust

WILTED SPINACH
Brown Butter Vinaigrette

ROASTED MUSHROOMS
Garlic-Herb Butter

OKRA, CORN, TOMATO
Tarragon Butter

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

SPARKLING

	glass	bottle
BRUT		
Moët Imperial <i>Epernay, Champagne, France, NV</i>	15	77
BRUT ROSÉ		
Domaine Michel Briday <i>Cremant De Bourgogne, NV</i>	13	60
PROSECCO		
Costaross <i>Veneto, Italy, NV</i>	9	45

WHITE

	glass	bottle
TRAMINER		
Antonutti <i>Friuli Grave, Italia, 2016</i>	12	57
ALBARIÑO		
Raimat <i>Costers del Segre, Spain, 2017</i>	9	40
SAUVIGNON BLANC		
Domaine de Beausejours <i>Loire Valley, France, 2017</i>	11	52
PINOT GRIGIO		
Cortaccia <i>Sudtirol, Italy, 2018</i>	12	57
VERMENTINO		
Santadi “ Villa Solais” <i>Sardegna, Italy, 2017</i>	11	52
CHARDONNAY		
Rodney Strong “Chalk Hill” <i>Sonoma, California, 2016</i>	14	65
CHABLIS		
Domaine Servin ‘Les Pargues’ <i>Burgundy, France, 2017</i>	15	69
CHIGNIN		
Charles Gonnet <i>Savoy, France, 2017</i>	12	57

ROSÉ

	glass	bottle
PINOT NOIR		
Sokol Blosser <i>Dundee Hills, Oregon, 2017</i>	12	57
RHONE BLEND		
Sentier <i>Côtes D’Aix en Provence, France, 2018</i>	10	48
MOSCATO ROSÉ		
Villa Balestra <i>Piemonte, Italy, 2017</i>	9	45

COCKTAILS 13 Each

BLUSHING BEAUTY

Ketel One Vodka, Fresh Watermelon, Lemon, Mint, Champagne

SPRITZ VENEZIANO

Aperol, St. Germain, Lemon, Prosecco, Soda Water

DRESSED TO KILL

Seersucker Gin, Luxardo Maraschino, Lime, Cucumber, Grapefruit, Rose

THYME MACHINE

Topper’s Rum, Cantaloupe, Lime, Thyme and Bergamot

DIAMOND DAME

Casamigos Reposado Tequila, Licor 43, Strawberry, Balsamic, Basil

DANCING DIVA

Belvedere Lake Bartezec, St. Germaine, Crème Yvette, Lime, Bee’s Pollen, Elderflower Foam

CAKE OR DEATH

Revival Madera Bourbon, Cointreau, Orgeat, Lime, Mint

DIET COLADA

Topper’s Coconut & Banana-Vanilla Rum, Dolin Blanc, Lime Lavender, Coconut Water & Milk

BEER

**WICKED WEED
LIEUTENANT DANK IPA**
Asheville, NC 7

**COAST
HOPART IPA**
N. Charleston, SC 7

**WESTBROOK ONE
CLAW PALE ALE**
Mt Pleasant, SC 7

**BUD
LIGHT**
St. Louis, MO 5

**STELLA
ARTOIS**
Belgium 6

RED

	glass	bottle
PINOT NOIR		
Stoller Vineyards Estate <i>Dundee Hills, Oregon, 2017</i>	14	65
ZINFANDEL		
Lirica Primitivo di Manduria <i>Puglia, Italy, 2016</i>	11	52
AGLIANICO SANNIO		
Il Poggio <i>Campania, Italy, 2016</i>	11	52
SUPER TUSCAN		
Antinori “Guado Al Tasso” <i>Toscana, Italy, 2016</i>	16	76
MERLOT		
Clos la Chance <i>Central Coast, California, 2016</i>	12	57
MALBEC		
Mission de Picpus <i>Cahors, France, 2016</i>	9	42
BRUNELLO DI MONTALCINO		
La Togata “Notte Di Note” <i>Toscana, Italy, 2013</i>	17	79
RED BLEND		
Leviathan <i>Screaming Eagle, North California, 2014</i>	14	65
CABERNET SAUVIGNON		
Conn Creek <i>Napa Valley, California, 2015</i>	16	76