

# ST NEO'S

## BRASSERIE

### *From the Raw Bar*

- Oysters on the Half Shell** daily selections & accompaniments\* **MP**  
**Hamachi Crudo** passionfruit ponzu, orange confit, Espelette, sea beans\* **20**  
**Snapper Crudo** citrus kosho, Meyer lemon, Georgia olive oil\* **18**  
**Petite Seafood Plateaux** oysters, crudo, poached shrimp, accompaniments\* **95**

### *Small Plates*

- Local Farm Greens & Vegetables** wildflower honey, nut & seed XO, Sweet Grass Griffin **15**  
**Asian Pear Salad** roasted peanuts, lime, chili, fish sauce vinaigrette **13**  
**Heirloom Tomatoes** white balsamic, Humboldt Fog, ramp oil **16**  
**Salt Roasted Beets** smoked onion vinaigrette, marinated goat feta, pepitas **17**
- Binchotan Grilled Scallops** pickled plum, trout roe **22**  
**Jerk Hamachi Collar** pickled lemon drop peppers **18**
- Crispy Smashed Potatoes** chipotle, crème fraîche, pickled shallot, Sweet Grass Griffin **11**  
**Georgia Cheeses** tomato & hibiscus mostarda, local honeycomb **21**  
**Lowcountry Mushrooms** citrus kosho, mojo, garum **19**  
**Spicy Fried Chicken** schmaltz, farro miso yogurt, aromatic herbs **15**

### *Large Plates*

- Roasted Snapper** buttermilk-ramp vinaigrette, Anson Mills stone-ground grits, mushroom escabeche **38**  
**North Carolina Trout** Carolina gold rice, benne seed furikake, scallion XO **17/30**  
**Seared Diver Scallops** Carolina gold rice risotto, lump crab, tarragon, lobster oil **38**
- Smoked Wagyu Shortrib** corn pudding, kombu worcestershire, killed lettuces **50**  
**Painted Hills Grilled Striploin** farro miso, grilled peach and tomato salad\* **65**  
**Roasted Green Circle Chicken** Carolina carrots, carrot caramel, salsa verde, pumpkin seed **25**

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.