

THE
8595
RESTAURANT & BAR

Oysters

James River Broiled Oysters \$14 half dozen / \$28 dozen

Oyster Rockefeller \$18 half dozen / \$36 dozen
New Orleans Classic spinach, shallots, parmesan

Starters

Black Eyed Pea Fritters \$14

Light and crispy southern traditional with a vidalia onion ranch dipping sauce

Brie Al Forno Con Lamponi \$18

Baked brie drizzled with walnut, local honey, and fresh raspberries with Charleston benne wafers

Curried Goat Hand Patties \$22

Jamaican hand held pot pies filled with savory curry goat meets Chinese dumplings, served with a mango chutney

Soups & Salads

Crab & Okra Soup \$18

Fresh vegetables, Crab meat and Carolina gold rice sautéed in a deep roux and finished with a seafood stock and fresh okra

Mason Jar Salad \$28

Baby Kale/ Sweet potato /Lentils/ feta/ grilled salmon bites keepsake Jar

Green Goddess Salad \$26

Romaine/ Arugula/ mixed greens/ kale /avocado/ pickled red onions/ tomato/ boiled egg/ herbed grilled chicken breast tossed in our green goddess tangy yogurt based dressing

Classic Wedge Salad \$18

Blue cheese dressing topped with gorgonzola, chives and bacon crumbles

Small Plates

Sous Vide Rabbit \$32

Adluh yellow grits/ Roasted carrots/ cognac espagnole sauce

Shawarma Roasted Chicken Skewers \$28

On a bed of Turmeric Lamb Brown Rice

Ras-El-Hanout Prawns \$24

Jumbo Prawns grilled and served with a creamy yam mousse

Dinner Entrée

Crispy Skin King Salmon \$42

Citrus Beurre Blanc drizzled plate topped with Beluga lentils, fennel salad, and crispy skin on king salmon

Roasted Parmesan Crusted Rack of Lamb \$68

Potato puree and roasted veggies

Sweet Tea Duck Breast \$42

Herbal marinated duck breast on a bed of forbidden fennel fried rice with civet sauce

Chianti Glazed Pork Chop \$38

12 oz Mangalita Pork chop calabrese peppers, potatoes and broccolini

Off The Grill

KuKu Choma Chicken \$38

Marinated and grilled chicken, calabrese peppers, fire roasted corn and caramelized onion gruel

Prime New York Strip 12oz \$52

Ribeye 16oz \$68

Filet Mignon 6oz \$76

**All handcut steaks are served with Whipped potatoes and grilled Asparagus*

Top any order with Sautéed Onions and Mushrooms \$5

Shareables & Sides

*Herbal Lamb Brown Rice \$15 / Whipped potato \$15 / Grilled Asparagus \$15 /
Sweet Potato Greens & pilaf rice \$15 / Gouda macaroni & Cheese \$15 / Sautéed Broccolini \$15*

Desserts

Raspberry Souffle \$14

Light & airy sweetness balanced by a tart raspberry sauce

Pecan Pie Cheesecake \$18

Chef Thomas' award winning pecan pie meets NY cheesy heaven

Butter Milk Pie \$16

American classic flaky crust and custard Crème brûlée filling, finished with dusted powdered sugar

Strawberry Shortcake Mason Jar \$22

Layers of shortcake, strawberry compote & whip cream from top to bottom, with a keepsake jar

Mini Flowerpot Cake \$18

Dutch chocolate cake with a rich chocolaty fudge icing

Peach Cobbler \$16

A classic southern favorite, Just like grandma used to make. Ooey gooey sliced peaches with hints of cinnamon and nutmeg. Served with house made butter milk ice cream

Chef Served Table-side Deconstructed Dessert \$100

Shareable for up to three people. Ask your server for the chefs daily creation.