

## SPECIALTY COCKTAILS

### HOT TUB TIME MACHINE 14

1800 Silver Tequila, cucumber puree, fresh squeezed lime juice, mint, simple syrup

### MADE IN MEXICO 13

Patron Silver tequila  
fresh squeezed lemon  
agave nectar, basil leaves, soda

### FOLLY'S TIDE 13

Malibu rum, Flor de Cana aged rum  
orgeat, tiki bitters, pineapple

### BLUEBERRY BRAMBLE 14

Bombay or Belvedere, lemon  
blueberries, fresh mint, prosecco

### SHERWOOD FOREST 14

Old Forestor bourbon  
bordeaux cherries, rosemary  
Disaronno, black walnut bitters

### WAKE UP CALL 13

Dixie Pepper vodka, celery bitters  
Charleston mix, seasoned rim  
candied bacon

### OLD FASHIONED 13

Makers Mark bourbon  
sugar & orange peel  
Angostura bitters

### WENTWORTH 55 14

Bulleit Rye & blood orange Solerno  
sweet vermouth & bitters

### FILTHY MARTINI 14

Stoli vodka, olive juice  
blue cheese stuffed green olives

### KESSLER MARGARITA 11

Exotico Reposado  
Grand Marnier orange liqueur  
lime & orange juice

### BOHEMIAN SUNSET 12

Tito's, Lemoncello, Lillet Blanc  
cranberry, citrus soda  
fresh raspberries

## DRAFT BEERS

**MICHELOB ULTRA** | Lager 6

**ROTATING CRAFT DRAFT** | See Server 9

**CAROLINA APPLE CIDER** | Bold Rock 8

**KENTUCKY** | Bourbon Barrel Ale 7

**SON OF A PEACH** | Wheat Ale 8

**HILTON HEAD** | Session IPA 8

**IPA OF THE WEEK** | See Server 9

- Craft beers from Charleston -

**PALMETTO** | Amber Ale 7

**PAWLEY'S ISLAND** | IPA 8

**WESTBROOK WHITE THAI** | Belgian White 7

**COMMONHOUSE** | Park Circle Pale Ale 8

# ÉLEVÉ

55 Wentworth Street, Charleston, SC 29401 · [www.elevecharleston.com](http://www.elevecharleston.com)

## TO SHARE

**CHARCUTERIE** speck, salami, truffle chicken pate, cambozola, naked goat, cornichons, olives, jam, baguette 24

**BEEF CARPACCIO\*** marinated dry aged wagyu, comte, arugula, crispy capers, whole grain aioli, crostini 17

**KESSLER CALAMARI** jalapeno, olives, red peppers, capers, lemon, oregano, harissa aioli 16

**TRUFFLE FRITES** gruyere, truffle oil, smoked tomato aioli, chives 9

## SALADS

**ROASTED PEAR** field greens, pecans, goat cheese, raspberries, croutons, fig & sherry vinaigrette 14

**KALE CAESAR** grilled corn, comte cheese, croutons, basil caesar vinaigrette 12

**HEIRLOOM TOMATO & BURRATA** extra virgin olive oil, balsamic, oregano, fleur de sel, cracked pepper 14

*Enhance your salad* **CHICKEN BREAST** 10 · **SIX SHRIMP** 12 · **SALMON FILET\*** 12

## LARGER PLATES

**CARAMEL BANANA PANCAKES** rum caramel, whipped cream, maple syrup 14

**HOUSE SMOKED SALMON BAGEL** everything bagel, avocado cream cheese, pickled red onion, crispy capers 16

**TURKEY & BRIE** roasted turkey, jam, arugula, walnut vinaigrette, frites 15

**FRESH FRUIT AND YOGURT** sliced fruit, berries, greek vanilla yogurt, homemade granola & honey 13

**ELEVE BURGER\*** caramelized mushroom and onion, gruyere, truffle, smoked onion aioli, frites 18

**SLICED BEEF SANDWICH** pickled vegetable relish, red wine au jus, toasted French baguette, frites 18

**BLT** bacon, arugula, heirloom tomato, smoked avocado aioli, toasted Italian bread, frites 15

**AVOCADO TOAST** multigrain bread, semi sundried cherry tomatoes, arugula & cilantro 14 (add two eggs 3)\*

**EGG WHITE OMELET** goat cheese, spinach & semi sundried cherry tomatoes, potatoes 14

**SUNDRIED TOMATO & BASIL TART FLAMBE PIZZA** gruyere, oregano, fleur de sel 14

## LOADED VEGGIE HOUSE BLOODY MARY 10

## CARAFES OF MIMOSA'S OR BELLINI'S 20

\*Consuming raw or undercooked meats, poultry seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness



15 69

Nicolas Feuillatte captures the elegance and complexity of true champagne while emboldening its vibrancy. Touches of citrus and a hint of sweet pastry fleet across the palette. There is simply no other Champagne like this cuvée. Composed of 20% Chardonnay for sophistication and delicacy, 40% of Pinot Noir for roundness and structure, and 40% of Pinot Meunier for fruitiness.

## SPARKLING WINES

<b>Claw Spiked Seltzers</b>   Ask us about our flavors	5
<b>Poema</b>   Cava Brut Rosé	10 40
<b>Sterling</b>   Blanc de Blancs	12 48
<b>Villa Sandi</b> Prosecco	11 44
<b>JCB No 69</b> Crémant Rosé   Burgundy	14 54
<b>Nicolas Feuillatte Réserve</b>   Champagne	15 69
<b>Veuve Cliquot</b>   Champagne	125
<b>Moët Chandon Mini</b>   Champagne	19
<b>Taittinger</b>   Champagne	85

## CHARDONNAY

<b>Kessler Collection</b>   Napa	10 40
<b>Stags Leap</b> Karia   Napa	16 70
<b>Nielson by Byron</b>   Santa Barbara	56
<b>Chalk Hill</b>   Sonoma	60
<b>Stonestreet</b>   Alexander Valley	56
<b>Diora</b>   Monterey	46

## SAUVIGNON BLANC

<b>Loveblock</b>   Awatere Valley New Zealand	14 56
<b>Patient Cottat</b>   France	11 42
<b>Hall</b>   Napa	60

## MORE WHITES

<b>Terlato</b> Pinot Grigio   Italy	12 46
<b>Barone Fini</b> Pinot Gris   Italy	10 40
<b>Clean Slate</b> Riesling   Germany	11 42
<b>Fillaboa</b> Albariño   Spain	56
<b>Crios</b> ATorrontes   Argentina	56
<b>Domaine Delaporte</b> Sancerre   France	78

## ROSÉ

<b>Susana Balbo</b>   Mendoza	12 46
<b>Gerard Bertrand</b>   Côte des Roses	14 56
<b>Gerard Bertrand</b>   Côte des Roses   1.5L	95
<b>Hogwash</b>   Napa Valley   1.5L	80
<b>Whispering Angel</b>   Côte de Provence   6L	925

## PINOT NOIR

<b>Artesa</b>   Napa	64
<b>Chalk Hill</b>   Sonoma	60
<b>Carmel Road</b>   Monterey	10 40
<b>Four Graces</b>   Oregon	15 65

## MORE REDS

<b>Montes</b> Malbec   Chile	11 42
<b>Conundrum by Caymus</b> Red Blend   Napa	12 48
<b>Duckhorn</b> Merlot   Napa	18 72
<b>Il Poggione Toscana</b>   Italy	50
<b>Girard Petite Sirah</b>   Napa	86
<b>Alto Moncayo</b> Grenache   Spain	80
<b>Edmeades</b> Zinfandel   Mendocino	50
<b>Michael David Inkblot</b> Petit Verdot   Lodi	95
<b>Torbreck</b> Shiraz   Australia	69

## CABERNET SAUVIGNON & CAB BLENDS

<b>Kessler Collection</b>   Napa	10 40
<b>Bohemian Collection</b>   North Coast	14 56
<b>Oberon</b>   Napa	60
<b>Roth Estate</b>   Alexander Valley	65
<b>Stonestreet</b>   Alexander Valley	78
<b>Justin</b>   Central Coast	90
<b>Jordan</b>   Alexander Valley	120
<b>Caymus</b>   Napa	200



14 56

The Kessler Collection, a portfolio of artistically inspired boutique hotels and restaurants, exudes elegance and comfort in every detailed touchpoint, complemented by personalized service and magnificent dining. Jean-Charles Boisset, the proprietor of Raymond Vineyards has an undeniable passion for producing extraordinary wines. The Kessler family collaborated with Jean-Charles to create a wine to enhance your dining experience. This Cabernet blend was hand-selected by Richard Kessler.