

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

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

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

SALADS

FARMERS red and gold beets, roasted mushroom, watercress, cipollinis, comte, whole grain honey mustard vinaigrette 13

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

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

SALMON FILET* wilted kale, tomato and shallot buerre blanc 30

ROASTED CHICKEN BREAST fingerling potatoes, haricot vert, butterbeans, peas, artichoke, roasted shallot vinaigrette 29

STRIP STEAK* butternut squash, zucchini, baby carrot, pickled blueberries, demi 39

SCALLOPS* roasted turnip, green apple salsa, root chips 32

DESSERTS

NUTELLA CHOCOLATE LAVA CAKE hazelnuts, fresh berries 11

SALTED CARAMEL CHEESE CAKE almond crust 10

**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

SPARKLING WINES

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

CHARDONNAY

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

SAUVIGNON BLANC

Loveblock Awarere Valley New Zealand	14	56
Patient Cottat France	11	42
Hall Napa		60

MORE WHITES

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

ROSÉ

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

PINOT NOIR

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

MORE REDS

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

CABERNET SAUVIGNON & CAB BLENDS

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