

## SPECIALTY COCKTAILS

### MADE IN MEXICO 15

Espolon Blanco tequila  
fresh squeezed lemon  
agave nectar, basil leaves, soda

### FOLLY'S TIDE 15

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

### WAKE UP CALL 15

Dixie Pepper vodka, celery bitters  
Charleston Bloody Mary mix,  
candied bacon

### OLD FASHIONED 15

Makers Mark bourbon  
sugar & orange peel  
Angostura bitters

### DRAYTON DERBY 15

Bourbon, Simple Syrup, Mint

### KESSLER MARGARITA 15

Exotico Reposado  
Grand Marnier orange liqueur  
lime & orange juice

### BOHEMIAN SUNSET 15

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

## DRAFT BEERS

**MICHELOB ULTRA** | Lager 6

**COAST** | Kolsch 8

**PALMETTO TALL & SKINNY** | Pilsner 8

**HILTON HEAD** | Session IPA 8

**NODA RADIO HAZE** | IPA 8

**SERVICE** | Bohemian Citrus IPA 8

**PALMETTO** | Amber Ale 8

**WICKED WEED** | Watermelon Sour 8

**PALMETTO** | Espresso Porter 8

**NODA PLUM** | Gose 8

**STELLA ARTOIS** | Pilsner 8

## LOCAL CRAFT BEER CANS

**WESTBROOK IPA** | IPA 7

**WESTBROOK WHITE THAI** | White 7

**RIVER DOG RIVERWALK** | Pilsner 7

**REVELRY UP SHEM CREEK** | Lager 7

# ÉLEVÉ

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

## TO SHARE

**CHARCUTERIE** speck, salami, cambozola, naked goat, olives, jam, baguette 24

**BEEF CARPACCIO\*** marinated dry aged wagyu, comte, arugula, crispy capers, whole grain aioli, crostini 18

**TRUFFLE FRITES\*\*** gruyere, truffle oil, smoked tomato aioli, chives 13

**SUNDRIED TOMATO & BASIL TART FLAMBE PIZZA\*\*** gruyere, oregano, fleur de sel 16

**KESSLER CALAMARI** jalapeno, olives, red peppers, capers, lemon, oregano, harissa aioli 17

**HEIRLOOM TOMATO & BURRATA\*\*** watercress, marcona almonds, balsamic syrup 15

**COLD SHRIMP SALAD\*** avocado, jalapenos, red peppers, red onions, zesty lime aioli, gyoza chips 17

## SALADS

**ROASTED PEAR \*\*** field greens, pecans, goat cheese, blackberries, croutons, fig & sherry vinaigrette 16

**SOUTHERN CAESAR** chopped baby gem lettuce, cornbread croutons, bacon, shaved parmesan cheese, caesar vinaigrette 14

*Enhance your salad* **AVOCADO 5** · **CHICKEN BREAST 12** · **SIX SHRIMP 14** · **FAROE ISLAND SALMON FILET\* 16** ·

## LARGER PLATES

**ELEVE BURGER\*** caramelized mushroom and onion, gruyere, truffle, smoked onion aioli, frites 20 (add bacon 2)  
(add avocado 5)

**SHRIMP & GRITS** jimmy red's grits, sugar snap peas, andouille sausage, holy trinity creamy blackened sauce, pea shoots 33

**DAILY CATCH** risotto, citrus beurre blanc, broccolini, red pepper, tarragon oil 36

**FAROE ISLAND SALMON FILET\*** corn & butter bean succotash, speck, smoked pepper romesco sauce 35

**BOHEMIAN CHICKEN** red pepper coulis, wilted spinach, farro & feta 30

**N.Y. STEAK & FRITES\*** 12 oz ny strip, truffle frites, chives, gruyere cheese, parisian butter 41

**CORN RAVIOLI\*\*** exotic mix mushrooms, tomatoes, parmesan cheese, balsamic brown butter, almonds, shallots 28

## DESSERTS

**NUTELLA CHOCOLATE LAVA CAKE** hazelnuts, fresh berries 11

**SALTED CARAMEL CHEESE CAKE** almond crust 10

**PECAN PRALINE BREAD PUDDING** caramel cinnamon apples, local bourbon anglaise 12

*Checks may be split up to 4 ways*

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

*\*\*Vegetarian*

## SPARKLING WINES



<b>White Claw Spiked Seltzers</b>   Flavors Vary	6	
<b>Villa Sandi</b>   Prosecco	14	65
<b>Villa Sandi Il Fresco</b>   Rosé	14	65
<b>Sterling</b>   Blanc de Blancs	15	70
<b>Poema Brut</b>   Rosé	16	70
<b>Taittinger</b>   Champagne		85
<b>Nicolas Feuillatte Réserve</b>   Champagne		86
<b>Moet &amp; Chandon Imperial Réserve</b>   Brut Champagne		110
<b>Moet &amp; Chandon Imperial Réserve</b>   Brut Rosé		110
<b>Veuve Cliquot</b>   Champagne		125

## CHARDONNAY

<b>Raymond "R" Collection</b>   Napa	12	56
<b>Clos Du Bois</b>   Sonoma	13	60
<b>Carmel Road</b>   Monterey	13	60
<b>Black Stallion</b>   Napa	14	65
<b>Stags Leap</b>   Karia   Napa	16	75
<b>Mer Soleil</b>   Monterey		58
<b>The Calling Dutton Ranch</b>   Russian River		86

## SAUVIGNON BLANC

<b>Loveblock</b>   New Zealand	16	75
<b>Black Stallion</b>   Napa	13	60

## MORE WHITES

<b>Seven Daughters Moscato</b>   Italy	11	50
<b>Barone Fini Pinot Grigio</b>   Italy	12	56
<b>Terlato Pinot Grigio</b>   Italy	13	60
<b>Acrobat Pinot Gris</b>   Oregon	14	65
<b>Ste. Michelle Riesling</b>   Washington	13	60
<b>Donnafugata Anthilia</b>   Italy		65

## ROSÉ



<b>Susana Balbo</b>   Mendoza	13	60
<b>Whispering Angel</b>   Côte de Provence	16	75
<b>Whispering Angel</b>   Côte de Provence   6L		520

## PINOT NOIR

<b>Carmel Road</b>   Monterey	13	60
<b>Mer Soleil</b>   Monterey	15	70
<b>Four Graces</b>   Oregon	14	65
<b>Davis Bynum</b>   Russian River Valley	16	75
<b>La Crema</b>   Sonoma		65
<b>Erath</b>   Oregon		65

## CABERNET SAUVIGNON & CAB BLENDS

<b>Kessler Collection</b>   Napa	12	56
<b>Ferrari-Carano</b>   Sonoma	17	80
<b>Stags Leap Artemis</b>   Napa		124
<b>Caymus</b>   Napa		225
<b>Cakebread</b>   Napa		245

## MORE REDS

<b>Montes Merlot</b>   Chile	11	50
<b>Mercer Merlot</b>   Washington	12	56
<b>Norton 1895 Malbec</b>   Argentina	13	60
<b>Toso Estate Malbec</b>   Mendoza	14	65
<b>Conundrum Red Blend</b>   Napa	13	60
<b>Edmeades Zinfandel</b>   Mendocino		55
<b>Federalist Zinfandel</b>   Lodi		60
<b>Cecchi Chianti</b>   Tuscany		50
<b>Il Bruciato Red Blend</b>   Tuscany		55
<b>Sebastiani Merlot</b>   Sonoma		50
<b>Torbreck Shiraz</b>   Australia		70
<b>Girard Petit Sirah</b>   Napa		86