EST. 2018

BOURBON N' BUBBLES

CHARLESTON

Raw

BLACK OPAL WAGYU BEEF TARTARE* - 23
Shallot soubise, grained mustard, pickled okra
capers, quail egg, toast

POACHED SHRIMP COCKTAIL - 19
Jumbo shrimp, cocktail sauce, lemon

NIGIRI FLIGHT* - 21
Kanpachi & yuzu wash, wagyu & truffle parm
tuna & black salt, Ora King salmon & lemon

TUNA CRUDO* - 23
Coffee & brown sugar seared tuna, cucumber salad garlic aioli
chives, crispy cilantro, minced floral, tempura vegetables

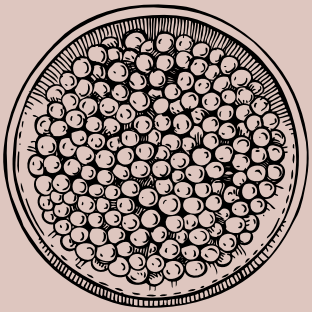
SALMON CARPACCIO* - 21
Ora King salmon, Calvisius caviar, green onion mint salad,
crème fraîche, pickled mustard seed, thyme
micro chervil, chili threads, crispy wontons

BLACK OPAL WAGYU SUKIYAKI* - 14
Arugula, cilantro, sea salt, sweet truffle glaze
marinated jalapeño, minced floral

Caviar

BUMPS & BUBBLES* - MKT
Calvisius Prestige caviar, Veuve Yellow Label

OSCIETRA CAVIAR SERVICE* - MKT
Blinis, crème fraîche, pearl sugar waffles, deviled eggs



Appetizer

CAVIAR DEVILED EGGS* - 15
Grained mustard, crispy prosciutto
pink Himalayan sea salt, Calvisius caviar

TRUFFLE FRIES - 13
White truffle oil, truffle aioli, parmesan

MACARONI & CHEESE - 12
Baby shells, four cheeses, crispy prosciutto, chives

CRAB FONDUE - 21
Blue crab claw, onions, amaretto, cream

CAVIAR GRILLED CHEESE* - 27
Calvisius caviar, smoked gouda, goat cheese, peach ginger jam
chives, green onion mint yogurt

CRISPY TENDERS - 15
Buttermilk strips, crème fraîche ranch, mustard seed, honey aioli

BURRATA & CAVIAR* - 21
Calvisius Prestige, extra virgin olive oil, lemon zest, parm crisps
green onion mint salad, toast

Soup

DAILY SOUP FEATURE - 13
Rotating chefs' choice

Salad

CAESAR* - 16
Chopped romaine, olive oil croutons, parmesan crisp house
Caesar dressing

COBB - 16
Crisp greens, cucumber salad, bacon, deviled eggs
tomato salad, blue cheese crumble, green goddess dressing

Add: fried chicken, shrimp, salmon + $13

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please specify allergies to a server.*

MKT = Market Price

BOURBON N' BUBBLES

CHARLESTON

Entrees

STEAK FRITES* - MKT

Daily Chef's cut, oyster mushrooms & red wine shallots, seasoned fries

FILET MIGNON* - MKT

Chef selected accompaniments, rotate daily based on seasonal inspiration and freshest ingredients

WAGYU BURGER* - 29

Crispy onion, charred shallot soubise
blue cheddar, toasted challah, seasoned fries

PERFECT CHOP* - 29

10oz boneless porkchop, creamy corn, tomato, crack potatoes

AGAVE GLAZED SALMON* - 35

6oz Scottish salmon, crispy rice, harvest vegetables
spicy ponzu, garlic aioli, crispy onions

TRUFFLE LOBSTER RAVIOLI - 37

Local pasta, lobster claw, cream, lemon
parmesan, shallots, chive

SWEET CORN RISOTTO - 24

Seasonal squash, scallions, parmesan, cream, corn broth

RICOTTA GNOCCHI - 24

Local pasta, sun-dried tomato
charred cauliflower, spinach cream, parmesan

SUNDAY SAUCE - 31

Braised prime beef, stewed tomatoes, baby shells, garlic
goat cheese, parmesan, truffle

SHRIMP & GRITS - 31

Stone ground sharp cheddar, jumbo shrimp, andouille gravy

WARM LOBSTER ROLL - 29

Toasted brioche, shredded lettuce, drawn butter, garlic aioli, seasoned fries

Sides

CRISPY BRUSSELS - 10
Seasoned brussels, green onion mint yogurt
spicy ponzu, hot honey, chive, sesame

CRACK POTATOES - 10
Crispy fingerlings, herb trinity, garlic aioli, chives

FRIES - 9
Mesquite seasoned fries

CHEESE GRITS - 10
Stone ground sharp cheddar

HARVEST VEGETABLES - 11
Shucked corn, seasonal squash, scallions, crispy Brussels

Desserts

HAZELNUT BOMBOLINIS - 12

With ricotta cannoli dip

RED VELVET CHEESECAKE - 12

Shaved white chocolate, vanilla chantilly

WARM COOKIES & GELATO - 12

Chocolate Salted Caramel

6 LAYER CHOCOLATE CAKE - 21

White chocolate shavings, gold leaf
milk chocolate sticks, vanilla chantilly

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25% gratuity for parties of 6 or more

Brunch

Sunday 10am-3pm

Small Plates

CAVIAR DEVILED EGGS* 16
grained mustard, crispy prosciutto, pink salt

MACARONI & CHEESE 12
baby shells, four cheeses, crispy prosciutto, chives

TRUFFLE FRIES 13
white truffle oil, truffle aioli, parmesan

CAVIAR GRILLED CHEESE 24
calvisius caviar, smoked gouda, goat cheese, peach ginger jam
chives, green onion mint yogurt

CRISPY BRUSSELS 10
seasoned brussels, green onion mint yogurt, spicy ponzu
hot honey, chives, sesame

BURRATA & CAVIAR* 19
calvisius prestige, extra virgin olive oil, lemon zest, parmesan crisps
green onion minted salad, toast

AVOCADO TOAST 14
texas toast, smashed avocado, sliced tomato, sunny egg
pickled red onion, green onion mint salad, extra virgin olive oil

CRISPY TENDERS 13
buttermilk strips, creme fraiche ranch, honey mustard seed aioli

CHEESE GRITS 7
white stone ground grits, cheddar cheese

Mains

EGGS YOUR WAY* 13
two eggs, bacon, breakfast potatoes

BREAKFAST BISCUIT* 15
sunny eggs, white cheddar, thick bacon, breakfast potatoes

BISCUIT & GRAVY* 16
buttermilk biscuit, pepper gravy, sunny eggs

RICE BOWL* 20
crispy arborio, roasted veggies, chorizo, brunch sauce, sunny egg

CHICKEN N' WAFFLES 18
buttermilk chicken, pearl sugar waffle, warm house syrup

SHRIMP & GRITS 25
stone ground, sharp cheddar, jumbo shrimp, andouille gravy

Soup & Salad

DAILY SOUP 13
rotating chef's choice

CAESAR SALAD* 16
chopped romaine, olive oil, croutons, parmesan crisp
house caesar dressing

COBB 16
crisp greens, cucumber salad, bacon, deviled eggs
tomato salad, blue cheese crumble, green goddess dressing

Sweet

SHORTCAKE 12 (VEG)
marinated berries, vanilla chantilly, buttermilk biscuit

FRENCH TOAST 13
french baguette, vanilla chantilly, warm berry compote

WARM CINNAMON ROLL 8 (VEG)
cream cheese frosting

HAZELNUT DONUT HOLE 12
warm donuts, hazelnut filling, powdered sugar
ricotta cannoli dip

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