

COASTAL ALCHEMIST

AT THE TRIDENT INN

S T A R T E R S

Marinated Olives & Feta ^(GF)	9
House Focaccia ^(V)	7
Fig Balsamic & Olive Oil	
Trident Trio	25
- Grilled Halloumi & Chimichurri Rojo - Fava Falafel, Hummus & Dukkah - Seafood Hush Puppies, Chermoula Remoulade	
Charcuterie	35
Fishwife Mackerel Pate, Prosciutto, Soppressata, Prairie Breeze Cheddar, Gran Valle Manchego, Buttermilk Blue Affinee, Focaccia Toasts, Mixed Nuts	
Bread & Burrata ^(V)	18
House Focaccia, Corn Beurre Blanc, Crispy Farro, Bronze Fennel, Herb Oil <i>Add Prosciutto +6</i>	

E N T R E E S

Wild Mushroom Bolognese ^(V)	26
Paccheri Pasta, Stracciatella, Parmesan, Basil	
Lowcountry Shrimp & Grits ^(GF)	28
Bouillabaisse Broth, Gruyere, Chives, Aleppo	
Branzino ^(GF)	32
Khao Soi Broth, Fried Plantain, Bok Choy, Tiger Salad, Crispy Garlic	
Lobster Stuffed Ravioli	42
Creamy Red Barigoule, Pattypan Succotash, Pecorino	
Hanger Steak	39
Piquillo Pepper Awaze, Butterbeans, Gremolata, Crispy Shallot	

L I G H T E R F A R E

Little Gems ^(V)	14	Ahi Tuna Poke Crisps	23
Preserved Lemon Dressing, Parmesan, Tomato, Crunchy Chickpeas <i>Add on(s): Prosciutto +6, Chicken +9</i>		Black Garlic Temari, Avocado Crema, Seaweed Salad, Pickled Ginger, Scallion, Toasted Sesame	
Heirloom Tomato ^(V)	17	Steak Tartare	22
Watermelon Ezme, Whipped Feta, Pepitas Granola, Arugula, Radish		Smoked Sunchoke Latke, Quail Egg, XO, Lava Salt	

B A R F A R E

Lobster Eggrolls	30	Falafel Pockets ^(V)	23
Sweet Sambal, Golden Beet Slaw, Cilantro		Garlic Tahini, Tzatziki, Lettuce, Tomato, Urfa, Aleppo	
Cubano Panini	22	The Trident Double	24
Mojo Roast Pork, Pork Belly, Mustard, Swiss, Pickles, Brioche		American Wagyu, Brioche, Aged Cheddar, Pickled Cubanelles, Lettuce, Carolina Gold Aioli; <i>GF Bun Available</i>	

EXECUTIVE CHEF RANDY DE VEGA

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

GF: GLUTEN FREE V: VEGETARIAN