

# COHEN'S RETREAT

## Dinner Menu

### SOUP & SALADS

#### CRAB STEW / CUP 8, BOWL 12

Topped with Lump Crab & Sherry

#### TINY BABY SALAD / 5

Romaine with Grape Tomato & Cucumber

#### CAESAR SALAD / 10

Romaine with Parmesan & Croutons

#### FALL SALAD / 16

Mixed Greens, Beets, Gorgonzola, Puffed Farro  
Roasted Scallion Dressing  
*Your Choice of Grilled Chicken or Shrimp*

#### COHEN'S SALAD / 15

Romaine with Grape Tomato, Carrot  
Cucumber & Red Onion  
*Your Choice of Grilled Chicken or Shrimp*

#### DRESSINGS

Ranch | Green Goddess | Caesar  
Balsamic Vinaigrette | Herb Vinaigrette

### SNACKS

#### SOUTHERN TOMATO PIE / 12

Tomato, Vidalia Onion, Mozzarella Parmesan & Basil  
Topped with Balsamic Vinegar Reduction

#### HUSHPUPPIES / 8

Fried to a Golden Brown  
Served with House Pickled Vegetables  
Low Country Aioli

#### CRAB GRIT CAKES / 16

Lump Crab Salad atop Fried Grit Cakes  
With Tomato Jam

#### FRIED GREEN TOMATOES / 12

Fried Green Tomatoes  
Served with Pimento Cheese & Bacon Jam

#### SMOKED WINGS / 15

Wood Fired Wings  
Alabama White Sauce & House Pickles

#### FIELD PEAS & BREAD / 12

Smoky Stewed Field Peas  
Served with Thick Sliced Auspicious Baguette

#### CHARCUTERIE BOARD / MKT

Selection of Sliced Meat & Cheese  
Served with House Made Pickles

### MAIN PLATES

#### BROWN BUTTER HALIBUT / 34

Over Pesto Risotto & Confit Tomatoes

#### PRIME NEW YORK STRIP / 36 \*

Sweet Potato Puree, Roasted Brussel Sprouts  
Gorgonzola Mushroom Cream & Tobacco Onion

#### SHRIMP & GRITS / 28

Georgia Shrimp with Tomato, Bacon & Corn  
Served Over Marsh Hen Mill Grits

#### FRIED PORK CHOP / 24

Hoppin John, Hot Honey, Old Bay Hot Sauce  
Served with Auspicious Bread Co. Toast Points

#### COHEN'S SMASH BURGER / 15 \*

Two All Beef Patties & American Cheese  
Cohen's Special Sauce

#### SEARED SNAPPER / 34

Carrot Puree, Risotto, Roasted Collards  
Caper Beurre Blanc

#### CRAB CAKES / 32

Fall Succotash with Corn, Edamame  
Roasted Red Pepper & Bacon  
Served with a Remoulade

#### ROASTED CHICKEN / 26

Creamed Collards & Farro with Lemon Jus

#### SAVANNAH CRAB RICE / 30

Carolina Gold Rice with Lump Crab  
Bacon, Onion & Peppers  
Topped with Gochujang Sauce

#### SPICED GRAIN BOWL / 18

Marsh Hen Mill Farro topped with Roasted Squash  
Shallots, Collards & Mushrooms  
Finished with A Cucumber Riata Sauce

### SIDES

#### A LA CARTE / 5

Collard Greens / Sea Salt Fries / Mac & Cheese  
Brussels Sprouts & Bacon / Field Peas / Seasonal Vegetables

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.