

COHEN'S RETREAT

Dinner Menu

SALADS & STARTERS

SOUP DU JOUR / 8

Ask Your Server About Today's Selection

TINY BABY SALAD / 6

Romaine and Spring Mix
with Grape Tomato & Cucumber
Tossed in Herb Vinaigrette

CAESAR SALAD / 13

Romaine with Parmesan & Crouton Crumbles

KALE & FARRO / 14

Served with Gourmet Mushrooms
Pickled Red Onion, Goat Cheese & Balsamic

MARINATED WEDGE SALAD / 13

Bacon, Red Onion, Cucumber, Feta Crumbles
House Ranch

CHARCUTERIE BOARD / MKT

Seasonal Assortment of Artisanal Meat & Cheese

HUSHPUPPIES / 8

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

SOUTHERN TOMATO PIE / 13

House-Made Crust with a Blend of Tomatoes
Vidalia Onions & Basil
Topped with Balsamic Reduction

HEIRLOOM TOMATO TOAST / 12

Auspicious Bread Topped with Heirloom Tomato
Whipped Garlic & Herb Goat Cheese
Finished with Toasted Benne Seed

SMOKED WINGS / 14

Wood Fired Chicken Wings
Served with Honey Bourbon BBQ & House Pickles

FRIED GREEN TOMATOES / 12

Served with Pimento Cheese & Bacon Jam

MAIN PLATES

PRIME NEW YORK STRIP / 34

Gourmet Mushroom & Fingerling Potato Hash
Herb Butter & Demi Glacé

DUCK BREAST / 36

Whipped Potatoes with Fried Brussels
Blackberry Glacé

PAN-SEARED SALMON / 28

Served with Sweet Potato Mash
Sautéed Spinach

HERB ENCRUSTED GROUPER / 30

Carolina Gold Rice & Local Vegetable
Served with Pepper Jelly

SHRIMP & GRITS / 28

Marsh Hen Mill Grits, Tomatoes, Bacon
Corn & Pan Gravy

CRAB CAKES / 30

Seasonal Succoutash & Remoulade

SAVANNAH CRAB RICE / 32

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

SMOKED CHICKEN / 28

Over Savannah Red Rice & Hushpuppies

HERB & FARRO BOWL / 18

Chilled Farro tossed in Herb Vinaigrette
Topped with Scallions, Spinach, Asparagus
Gourmet Mushrooms

COHEN'S SMASH BURGER / 15

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

SIDES

A LA CARTE / 5

Cohen's Fries | Fried Brussels & Bacon | Sweet Potato Mash
Local Vegetable