

SAMPLE MENU

Helen's

AMUSE-BOUCHE

- > deviled eggs \$6
- > bread & herb butter \$5
- > truffle + pecorino fries \$9
- > simple salad \$9

PETITS

> **roasted beets \$12**
*strawberries, pistachios,
feta, coriander vinaigrette*

> **warm two bean and
artichoke heart salad \$14**
*green beans, white beans,
mustard bacon vinaigrette*

> **braised fennel \$13**
panko breadcrumbs, pecorino

> **bbq pork belly \$17**
w/ sweet & sour collard greens

> **fried calamari \$14**
smoked tomato sauce

> **crispy brussels and artichokes
\$13**
bèarnaise aioli, chili flakes

> **truffle mac + cheese \$18**
*asparagus, bacon, crab,
cheddar, gouda*

> **braised rabbit pappardelle \$17**
*broccolini, italian sausage,
sherry mustard cream*

> **roasted cauliflower \$14**
*romesco, pistachios, capers, sage,
brown butter*

> **curry roasted carrots \$15**
*whipped feta, honey, citrus,
pistachios, pickled radish*

> **mussels \$19**
*pernod broth, fingerlings,
tomatoes, herbs de provence,
bèarnaise aioli*

> **fennel sausage + cavatelli \$16**
*pecorino, gremolata, broccolini,
smoked tomato sauce*

PLATS

> **chicken saltimbocca \$32**
penne pasta, capers, bacon, sage, pecorino, brown butter sauce

> **shrimp & grits \$28**
low country gravy, cheddar + gouda grits

> **braised beef short ribs \$42**
yukon gold mashed potato, baby carrots, veal demi glace, blue cheese butter, fried onions

> **moroccan spiced braised pork \$36**
green lentils, sweet & sour collard greens, apple chutney

> **helen's burger* \$18 (8oz) < cooked medium>**
lettuce, tomato, bacon, cheddar, pickles, red onion jam, brioche bun, fries

DESSERT

+ **vanilla creme brûlée**
+ **layered chocolate mousse** w/ caramel + whipped cream
+ **chocolate brownie** w/ caramel, shortbread cookies, vanilla ice cream

PARTIES OF 6 OR MORE MAY BE SUBJECT TO A 22% AUTO GRATUITY
*Consuming raw or undercooked meats may be hazardous to your health
PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES