

Helen's

PETITS

- > soup du jour \$9
- > roasted beets \$12
greens, oranges, spiced pecans, goat cheese, balsamic vinaigrette
- > apple + pear salad \$13
greens, bleu cheese, red onion, sunflower seeds, buttermilk dressing
- > butternut squash arancini \$12
pecorino, sage honey
- > curry roasted squash \$14
romesco, tzatziki, oranges, radishes, peanuts, micro herbs
- > crispy brussels + artichokes \$13
bearnaise aioli, chili flakes, lemon
- > bbq pork belly \$15
romesco, radishes, brussel + apple slaw, peanuts, pomegranate molasses
- > lump crab mac + cheese \$17
orecchiette, bacon, cheddar, smoked gouda
- > the mussels \$17
pernod broth, herbs de provence, garlic, fingerlings, tomato, bearnaise aioli
- > yam ravioli \$11
saffron butter sauce, sage, green onion, pecorino romano

PLATS

- > helen's burger * \$17
bacon, cheddar, pickles, tomato, onion jam, butter lettuce, brioche bun w/ umami fries
- > braised beef short rib \$30
two root vegetable puree, garlic spinach, pomegranate molasses
- > chicken saltimbocca \$27
pan fried chicken breast, white beans, bacon, sage, pecorino, caper brown butter
- > braised pork shank \$27
caramelized plantains, mole negro, peanuts, brussel + apple slaw
- > sea scallops \$32
black lentils, cauliflower, romesco, caper brown butter, sage, pistachios
- > shrimp n grits \$25
low country gravy, smoked gouda grits
- > butternut squash risotto \$21
wild mushrooms, pecorino, toasted breadcrumbs

DESSERTS

- > creme brûlée \$9
- > chocolate brownie sundae \$9