



MERE BULLES
Dinner Menu

07.05.2022

Appetizers

Jumbo Shrimp Cocktail

Lemon &
House-made Cocktail Sauce
\$24

Thai Chili Calamari

Arugula
Thai Chili Sauce
\$18

Signature Crab Cakes

Super Lump Crab, Lemon Beurre Blanc
\$25

Charcuterie Plate

Chef's Selection of Meats & Cheeses,
House-made Accoutrements
\$28

Salmon & Tuna Tartare

Buttermilk Avocado Crema,
Crushed Pineapple, Chile, Yuzu Soy
\$24

Fresh Oysters or Oysters Rockefeller

Cocktail Sauce, Horseradish,
Lemon
MKT Price

Mère Bruschetta

Tomato & Garlic Confit, Burrata, Fresh Basil
Toasted Baguette
\$21

Soups & Salads

Charleston She-Crab Bisque

Our Signature Soup
Served in a Cup or Bowl
\$10 | \$13

Soup Du Jour

House-made Seasonal Soup
Served in a Cup or Bowl
\$10 | \$13

Caesar

Romaine Lettuce,
Parmigiano, Croutons
\$9 | \$13

Burrata

Heirloom Tomatoes, Radish,
Chili & Basil Oil, Microgreens
\$17

Berry & Feta

Spinach, Fresh Berries
Spiced Walnuts,
Feta, Herb Vinaigrette
\$9 | \$13

Add-on

Chicken \$9 | Shrimp \$12
Salmon \$12 | Filet (4 oz) \$18
Crab Cake \$16



Composed Plates

Grilled Salmon Corncakes

Jalapeno Corncakes, Cilantro Dill Crema,
Fried Brussels, Honey, Lemon Aioli
\$24

Shrimp & Grits

Fried Grits, Gifford's Bacon, Andouille,
Cajun Cream Sauce, Mushrooms
\$28

Panko Crusted Chicken

Yukon Mash, Asparagus,
Sundried Tomato Beurre Blanc
\$28

Short Rib

Halpern's Local Short Rib, Yukon Mash,
Au Jus, Seasonal Vegetables
\$47

Seared Plum Salmon

Cilantro Lime Rice, Heirloom Carrots,
Peas, Plum Soy Sauce
\$32

Double Stuffed Ravioli

Double Stuffed Ravioli, Lemon Ricotta,
Mint & Pea Pesto, Ramps,
Corn Crema, Oyster Mushroom
\$38

Double Cut Pork Chop

Honey Chipotle Peach Relish,
Pickled Mustard Seed, Fingerling Potatoes,
Garlic Confit, Arugula Oil
\$44

Fresh Catch

Daily Special
MKT Price

Butcher's Block

Filet Mignon

6oz \$41 | 8oz \$45 | 12oz \$60

Ribeye

16oz \$52

Prime Rib

12oz \$44 | 14oz \$48 | 16oz \$52

Béarnaise | Blue Cheese Butter
Mushroom Demi-glace
\$4

Lobster Butter
\$6

Oscar Style
\$12

A la Carte Sides

Yukon Mash

Truffle Fries

Fried Asparagus
Wild Garlic Pesto, Pecorino, Watercress

Haricot Verts with Bacon
Gifford's Bacon Fat, Shallot

Wild Mushrooms
Duck Fat, Garlic, Parsley

Seasonal Vegetables
Chef Selection of Seasonal Vegetables

Broccolini & Haricot Verts
Shaved Garlic, Tahini Yogurt,
Mint Salsa Verde

\$12

