



tavern's annual

Low Country Boil

1st course

southern potluck board

pimento cheese, bentons country ham,
confit chicken rillettes, pickled okra, chow-chow,
potato salad & triscuits

2nd course

radish and corn salad

scallions, house-made buttermilk cheese,
cornbread croutons & lime

3rd course

carolina seafood boil

gulf shrimp, crawfish, andouille sausage,
potatoes & sweet corn

dessert

cornmeal peach cobbler

buttermilk ice cream

\$65 per person

reservations: 310 806 6464

live music by
Josh and Leslie Roberts