

# FIVE. TEN. TWENTY.

5

**INSTANT GRATIFICATION.  
ENERGY FOR MIND, BODY AND  
SOUL. DELICIOUSLY SATISFYING.**

## **CRISPY DUCK CONFIT**

Baby Arugula Salad, Juniper Berry Port Reduction 12

## **FRIED GREEN TOMATOES**

House made Boursin,  
Smoky Tomato Saffron Broth 9

## **SAUTEED ESCARGOT**

Parley Gremolata, Petite Tomatoes, Puff Pastry Cup,  
red wine sauce 11

## **FRIED FISH BITES**

Baby Arugula Salad, remoulade 12

## **PATYY PAN SQUASH FRITTERS**

Heirloom Tomato Gazpacho, Dill Crème Fraiche 10

## **BLACKENED STEAK TIPS**

Baby arugula, rosemary demi 11

## **JUMBO SHRIMP COCKTAIL**

House made Cocktail Sauce,  
Meyer Lemon 12

**COCKTAILS. FRESH. FLAVORFUL.  
INNVENTIVE.**

## **Berry Cosmo**

Absolute Raspberri, Chambord, Cranberry Juice,  
Shaken with Fresh Raspberries 11

## **Blue Ginger**

Bulrush Gin, Blue Curacao, Fresh Squeezed  
Lemon Juice and Lime Juice, Pineapple Juice  
Shaken, Agave, Fresh Grated Ginger 10

## **Gin Gin Mule**

Bulrush Gin, Simple Syrup, Lime Juice, Mint  
Leaves, Ginger Beer 9

## **Capri Cooler**

Absolut Citron, Limoncello, Simple Syrup, Fresh  
Squeezed Lemon Juice, Ginger Beer 9

20

**BIG HUNGER, LITTLE TIME.  
STYLISH AND INNOVATIVE.  
HAND CRAFTED.**

## **JUMBO CHICKEN WINGS**

Miso-Teriyaki, Hot Honey, or chipotle Lime  
6 FOR 12  
12 FOR 22

## **8 OZ ANGUS BURGER**

Lettuce, Tomato, House Pickles, Secret Sauce,  
Cheddar, Potato Bun 14

## **CYO SEAFOOD TACOS**

Choice of Fried or Grilled Shrimp or Fish  
Tangy Slaw, Marie Rose Sauce, Cilantro 15

## **BAKED OYSTER ROCKEFELLER**

Creamed Spinach and Leeks, Smoked Bacon, Herb  
Crumbs, Hollandaise  
6 for 18 12 for 36

## **GRILLED OYSTERS**

Grilled on the Half Shell with Cognac Herb Butter  
6 for 18 12 for 36

## **CRISPY NC CATFISH**

Geechie Boy SC Blue Grits, Smoked Tomato Gravy 26

10

**Artisan**  
real. southern. cuisine.

Artisan is located inside the beautiful Greenville Marriott | 1 Parkway East, Greenville SC 29615 | Phone: (864) 297-0300

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.