

small PLATES

Crispy Duck Confit

Baby Arugula Salad, Juniper Berry Port Reduction 12

Sautéed Escargot

Fresh herbs, Petite Tomatoes, Puff Pastry Cup, red wine sauce 11

Charcuterie Board

Chef Selection of House Cured Meats, Mousses, and Pates, Traditional Accoutrements, “Lusty Monk” Mustard, benne wafers
For Two 22 for Four 39

Patty Pan Squash Fritters

Heirloom Gazpacho, Dill Crème Fraiche 10

Baked Oysters Rockefeller

Creamed Spinach and Leeks, Smoked Bacon, Herb Crumbs, Hollandaise
6 for 18 12 for 34

Grilled Oysters

Grilled on the Half Shell with Cognac Herb Butter
6 for 18 12 for 34



Executive Chef John Acker
Dinner Menu

soup Salad

Chilled Corn Chowder

Butter Poached Rock Shrimp, Tarragon Oil 7/9

Soup of the Day 4/6

Marriott House Salad

Local Mixed Greens, English Cucumber, Tomato, Red Onion, Smoked Bacon, Green Goddess 10

Heirloom Tomato Salad

Local Greens, Fresh Basil, fresh mozzarella Cheese, Sherry Vinaigrette 11

Beet Cured Salmon Gravlax

English Cucumber and Heirloom Tomato Salad, House Made Caper Tzatziki Dressing, Sorrel Leaves 12

Caesar

Herb Croutons, Red Onion, Shaved Parmesan, White Anchovy Caesar Dressing 9

House-made SWEETS

Strawberry Lemon Cake

Lemon frosting, grand mariner macerated strawberries, candied lemon peel 10

Low Country “Pluff Mud” Parfait

Dark Chocolate Ganache, Milk Chocolate Mousse, Salted Caramel Brownie, Vanilla Whipped Cream 9

land

12 oz Black Angus Prime Ribeye

Chive Whipped Potatoes, Jumbo Asparagus, Local Mushroom bordelaise 32

Pan Seared NY Duck Breast

Carrot Mousseline, risotto croquettes, Local Mushrooms, Rhubarb Ginger Glaze 28

Pan Roasted NC Chicken Breast

Summer Vegetable Succotash, polenta cakes, Saffron Tomato Broth 26

Zucchini “Ravioli”

Ricotta, Mushroom Duxelle, Fresh Herbs, Mozzarella, Roasted Tomato Sauce 18

& SEA

Hazelnut Crusted Jumbo MA Diver Scallops

Polenta Cakes, Roasted Spaghetti Squash, Celery Root Puree, “Lusty Monk” Mustard Sauce 29

Grilled Gulf Coast Mahi Mahi

Summer Vegetable Succotash, Risotto Croquettes, Artichoke Cream 28

Jumbo Lump Crab Cakes

Roasted Spaghetti Squash, Fried Green Tomatoes, Celery Root Slaw, Yellow Tomato Coulis 30

“Seafood and Grits”

USA Shrimp, Jumbo Scallops, Fish, Geechie Boy SC Blue Grits, Tomato Saffron Broth 32

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.

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