Wolf
Charleston

Friday, February 6, 2026

HOT

Fresh Artichoke Soup, Reggiano, Chopped Fresh Black Winter Truffle
Ancient Greek Extra Virgin Olive Oil
Soave Classico, Pieropan "Calvarino" (Veneto) 2023

Rich Lobster Soup with Curry, Intense Lobster Stock Reduction,
Butter-Poached Maine Lobster, Curry Oil, Arugula Oil
Amontillado Jerez V.O.R.S., Byass "Del Duque" 30 Year

Artisanal Cheese, Yukon Gold Potato and Guiness Beer Soup
Sylvaner, Rolly Gassmann "Réserve Millésime" (Alsace) 2020

Oxtail Soup, Braised Oxtail, Spoonbread, Fresh Chives
Mencía, Castro Ventosa (Spain) 2023

Cornmeal-Fried Oysters, Lemon Cayenne Mayonnaise
Crémant d'Alsace, Sipp Mack Brut (France) NV

Lobster and Shrimp Beignets, Fresh Basil Mayonnaise - *$50 Supplement*
Rías Baixas, Granbazán (Spain) 2024

COLD

Royal Ossetra Caviar, Traditional Garnishes - *$95 Supplement*
Champagne, Gonet-Medeville Premier Cru "Tradition" Brut NV

Red Beet Cured Salmon, Crème Fraîche, Fresh Mango, Chives, Blood Orange
Sauvignon, Cantina Terlan "Winkl" (Italy) 2024

Hampton's Raw Oysters on the Half Shell, Champagne Mignonette
Champagne, Legras & Haas "Intuition" Brut NV

Jamón Ibérico Paleta, Pan con Tomate
Champagne, Charles Orban Brut Rosé NV

Steak Tartare, Prime Beef Tenderloin, Jalapeño Oil, Toast Points
Chinon, Domaine Couly-Dutheil "Les Gravieres" (France) 2023

Baby Spinach Salad, Colston Bassett Stilton, Toasted Pecans, Pomegranate Vinaigrette
Riesling, Dr. H. Thanisch (Mosel) 2023

Arugula and Frisée Salad, Aged Reggiano, Fresh Lemon, Olive Oil

PASTA & RISOTTO

Fresh Black Winter Truffle Risotto, Aged Reggiano, Spanish La Bomba Rice - *$90 Supplement*
Châteauneuf-du-Pape, Domaine La Consonniere (S. Rhône) 2022

Spaghetti, Butter, Grana d'Oro Vacche Rosso Parmigiano Reggiano, Fresh Black Winter Truffle - *$50 Supplement*
Chardonnay, Vie di Romans "Ciampagnis" (Italy) 2022

White Truffle Fettuccine, Royal Trumpet Mushrooms, 24-Month Aged Reggiano, Butter Sauce
Chardonnay, Winderlea (Willamette Valley) 2020

Lobster Ravioli, Crispy Bacon, English Peas, Sauce Fonduta
Rueda, Nisia "Las Suertes" (Spain) 2023

Vermont Goat Cheese Agnolotti, Duck Leg Confit, Toasted Pecans, Sage Brown Butter
Chinon, Domaine Couly-Dutheil "Les Gravieres" (France) 2023

Braised Lamb Neck Pappardelle, Shiitake Mushrooms, Braising Reduction Sauce
Mencía, Castro Ventosa (Spain) 2023

FISH, SHELLFISH & MOLLUSKS

Grilled Octopus, Tomato Relish, Crispy Bacon, Fresh Coco Bean Sauce
Chinon, Domaine Couly-Dutheil "Les Gravières" 2023

Shrimp and Creamy Stone-Ground Grits, Andouille Sausage, Tasso Ham
Chardonnay, Winderlea (Willamette Valley) 2020

Pan-Roasted Sea Scallop, Fingerling Potato Purée
Fresh Black Winter Truffle Cream
Chardonnay, Vie di Romans "Ciampagnis" (Italy) 2022

Escargot Grits, Garlic and Shallots, Red Wine Reduction
Mencía, Castro Ventosa (Spain) 2023

Pan-Roasted Halibut, Tabasco-Scented Rice
Wilted Baby Spinach, Lemon Beurre Blanc
Rueda, Nisia "Las Suertes" (Spain) 2023

Crispy Red Snapper, Classic Tartare Sauce, Finished with Fresh Black Winter Truffle
Champagne, Legras & Haas "Intuition" Brut NV

BIRDS, GAME & MEAT

Grilled Veal Tenderloin, Veal Sweetbreads, Potato "Risotto," Vermouth Reduction
Chianti Classico Gran Selezione, Monsanto "Il Poggio" (Tuscany) 2018

Pan-Roasted Guinea Fowl Breast, Potato Gratin, Collard Greens in Ham Hock Broth
Grenache, Railsback Frères "Cuvée Spécial" (Santa Barbara) 2021

Grilled Quail, Pan-Seared Hudson Valley Foie Gras, Port Poached Pear
Chorey-les-Beaune, Michel Gay (Burgundy) 2020

Grilled Pomegranate-Marinated Lamb Rack, Roasted Purple Fingerling Potatoes
Onion Beignets, Roasted Red Beets
Châteauneuf-du-Pape, Domaine La Consonniere (S. Rhône) 2022

Grilled Prime Beef Tenderloin, Button Mushroom, Shallot & Cognac Cream, Brioche Toast
Cuvelier Los Andes "Grand Vin" (Mendoza) 2019

Grilled Medallion of Venison, Cremini Mushrooms, Cippolini Onions
Grilled Andouille Sausage, Burgundy Reduction
Barolo, Brezza (Piedmont) 2019

3 courses $99 | *w/wine* **$159** **4 courses $129** | *w/wine* **$205** **5 courses $163** | *w/wine* **$258** **6 courses $189** | *w/wine* **$303**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Gratuity of 20% is applied to parties larger than five. Please refrain from using cell phones in the dining room.

Cindy Wolf · Executive Chef & Owner
Everardo Florentino · Chef de Cuisine