



tavern's annual



Low Country Boil

1st course

southern pot luck board

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

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 cobbler

peaches & buttermilk ice cream

\$65 per person

reservations: 310 806 6464

live music by
Josh and Leslie Roberts

