

# Still Worldly Eclectic Tapas

450B Court St · +17573327222 · Updated: Jan 14, 2026

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## FORESHOTS 27

|                                                |                |
|------------------------------------------------|----------------|
| <b>Cheese Puffs</b>                            | <b>\$5.50</b>  |
| pimento, aged cheddar, surryano ham            |                |
| <b>Pork Postickers</b>                         | <b>\$6.50</b>  |
| cucumber kim chee, balsamic tamari             |                |
| <b>Tempura Broccoli</b>                        | <b>\$5.50</b>  |
| chili, soy                                     |                |
| <b>Lollipops</b>                               | <b>\$7.50</b>  |
| scallop, jumbo lump crab, chili lime           |                |
| <b>Tater Tots</b>                              | <b>\$5.50</b>  |
| bacon wrapped, chili ketchup                   |                |
| <b>Crab Dip</b>                                | <b>\$7.50</b>  |
| roasted red pepper, artichoke, baguette        |                |
| <b>Cheese Assortment</b>                       | <b>\$12.50</b> |
| crackers, chutney, cured meat                  |                |
| <b>Hummus</b>                                  | <b>\$5.50</b>  |
| red lentils, black garlic, pita                |                |
| <b>Mixed Game Sausage</b>                      | <b>\$7.50</b>  |
| bourbon mustard, pickled onions                |                |
| <b>Quesadilla</b>                              | <b>\$7.00</b>  |
| caramelized onion, spinach, goat cheese        |                |
| <b>Mac &amp; Cheese</b>                        | <b>\$8.00</b>  |
| black truffle, 5 cheeses                       |                |
| <b>Charcuterie</b>                             | <b>\$12.50</b> |
| assorted cured meats, bourbon mustard, pickles |                |
| <b>Dynamite Tuna</b>                           | <b>\$10.50</b> |
| chilled rare ahi, spicy crab salad, yuzu       |                |
| <b>Molten Goat Cheese</b>                      | <b>\$8.00</b>  |
| cashews, chipotle strawberry jelly, baguette   |                |

|                                                           |               |
|-----------------------------------------------------------|---------------|
| <b>Shrimp And Grits</b>                                   | <b>\$9.00</b> |
| fresh carolina jumbos, andouille, cajun gravy             |               |
| <b>Deviled Eggs</b>                                       | <b>\$9.00</b> |
| black truffle, lobster, blue crab                         |               |
| <b>Escargot</b>                                           | <b>\$8.00</b> |
| lemon, tarragon, butter cream                             |               |
| <b>Chicken Livers</b>                                     | <b>\$8.50</b> |
| chili pepper, texas pete gravy, crispy surryano ham       |               |
| <b>Fried Shrimp Cocktail</b>                              | <b>\$9.00</b> |
| tempura, remoulade                                        |               |
| <b>Warm Duck Confit</b>                                   | <b>\$9.00</b> |
| arugula, cajun cashews, blood orange vinaigrette          |               |
| <b>Chilled Rare Seared Beef</b>                           | <b>\$9.00</b> |
| arugula, red curry, lime, crispy potato                   |               |
| <b>Caprese</b>                                            | <b>\$8.00</b> |
| house mozzarella, roasted tomato, basil, porcini balsamic |               |
| <b>Crispy Artichokes</b>                                  | <b>\$7.00</b> |
| chipotle aioli                                            |               |
| <b>Caesar</b>                                             | <b>\$6.00</b> |
| romaine, house dressing, caper berry, crispy ham str      |               |
| <b>Fried Pickled Green Tomato</b>                         | <b>\$8.00</b> |
| boursin, prosciutto, balsamic                             |               |
| <b>Roasted Beets</b>                                      | <b>\$8.00</b> |
| arugula, blood orange, cucumber dill cottage cheese       |               |
| <b>Fresh Spinach</b>                                      | <b>\$8.00</b> |
| blue cheese, cherry wood bacon, strawberry, chipotle      |               |

**MIDDLE CUT** 16

|                                                       |                |
|-------------------------------------------------------|----------------|
| <b>Cheese Ravioli</b>                                 | <b>\$9.00</b>  |
| morel mushrooms, creamed leeks, sweet pea foam        |                |
| <b>Lamb Chop</b>                                      | <b>\$13.00</b> |
| balsamic glaze, white bean puree, strawberry mint jam |                |
| <b>Chicken Saltimbocca</b>                            | <b>\$10.00</b> |
| angel hair pasta, spinach, country ham, mozzarella    |                |
| <b>Beef Filet</b>                                     | <b>\$13.00</b> |
| aged white cheddar potatoes, sweet onion hay          |                |

|                                                                |                |
|----------------------------------------------------------------|----------------|
| <b>Crab Cake</b>                                               | <b>\$10.00</b> |
| jumbo lump, lemon dill caper cream                             |                |
| <b>Short Rib</b>                                               | <b>\$10.00</b> |
| grit cake, bacon dashi demi, bone marrow                       |                |
| <b>Pot Pie</b>                                                 | <b>\$12.00</b> |
| local cherry stones, lobster, snap peas, sherry                |                |
| <b>Salmon Wellington</b>                                       | <b>\$10.00</b> |
| spring mushroom, asparagus, tarragon leek cream                |                |
| <b>Sea Scallops</b>                                            | <b>\$10.50</b> |
| fennel pollen, yuzu, blood orange, arugula                     |                |
| <b>Blackened Tuna</b>                                          | <b>\$10.00</b> |
| wasabi white bean puree, yuzu soy                              |                |
| <b>Salisbury Steak</b>                                         | <b>\$9.50</b>  |
| cheesy mash, caramelized onion, mushroom gravy                 |                |
| <b>Duck Tacos</b>                                              | <b>\$10.00</b> |
| bbq confit, pickled onion, chipotle aioli                      |                |
| <b>Bronzed Chicken</b>                                         | <b>\$9.50</b>  |
| house mash, shrimp, andouille cream sauce                      |                |
| <b>Fettuccine</b>                                              | <b>\$9.50</b>  |
| crawfish, andouille, cajun tomato cream sauce                  |                |
| <b>Vindaloo</b>                                                | <b>\$8.50</b>  |
| curry chicken, rice, mango chutney, pita                       |                |
| <b>Duck Breast</b>                                             | <b>\$13.00</b> |
| pepper seared, red wine caramel flan, strawberry chili chutney |                |

**FEINTS** 8

|                                       |               |
|---------------------------------------|---------------|
| <b>Bread</b>                          | <b>\$1.00</b> |
| house butter                          |               |
| <b>Soup</b>                           | <b>\$5.00</b> |
| changes often                         |               |
| <b>Salad</b>                          | <b>\$5.50</b> |
| local mixed greens, house vinaigrette |               |
| <b>Asparagus</b>                      | <b>\$5.50</b> |
| grilled, lemon                        |               |
| <b>Sauteed Spinach</b>                | <b>\$4.50</b> |
| black garlic, white wine              |               |

|                                |               |
|--------------------------------|---------------|
| <b>Snow Peas</b>               | <b>\$4.50</b> |
| chili, lime, salt              |               |
| <b>Fries</b>                   | <b>\$5.00</b> |
| sea salt, chili ketchup        |               |
| <b>Mashed Potatoes</b>         | <b>\$4.00</b> |
| aged white cheddar, buttermilk |               |

ANGELS SHARE 15

|                                                    |                          |
|----------------------------------------------------|--------------------------|
| <b>Truffles</b>                                    | <b>\$5.50</b>            |
| chocolate, bourbon, salted potato chip             |                          |
| <b>Cheesecake</b>                                  | <b>\$6.00</b>            |
| changes often, please ask                          |                          |
| <b>Blondie</b>                                     | <b>\$8.00</b>            |
| chocolate chips, vanilla ice cream, salted caramel |                          |
| <b>Bread Pudding</b>                               | <b>\$5.50</b>            |
| whisky hard sauce, chocolate drizzle               |                          |
| <b>Sorbet</b>                                      | <b>\$5.50</b>            |
| assorted flavors                                   |                          |
| <b>Creme Brulee</b>                                | <b>\$5.50</b>            |
| <b>Key Lime Bars</b>                               | <b>\$5.50</b>            |
| caramel, whipped cream                             |                          |
| <b>Parfait</b>                                     | <b>\$5.00</b>            |
| mixed berries, whipped cream                       |                          |
| <b>Conversation</b>                                | <b>\$6.00</b>            |
| <b>Doughnuts</b>                                   | <b>\$6.00</b>            |
| chocolate, espresso, powdered sugar                |                          |
| <b>Coffee &amp; Decaf Coffee</b>                   | <b>\$4.00</b>            |
| <b>Hot Tea</b>                                     | <b>\$3.00</b>            |
| <b>Iced Tea &amp; Soda</b>                         | <b>\$2.00</b>            |
| <b>Cappuccino</b>                                  | <b>\$4.00</b>            |
| <b>Voss Water</b>                                  | <b>AVAILABLE OPTIONS</b> |
| (still or sparkling)                               | Small: \$4.00            |
|                                                    | Large: \$8.00            |