

Tuesday, May 14th, 2024

Charleston  S.Carolina

FIRST	Fried Storey Farms Deviled Eggs, Steak Tartare, Bottarga	17
	Pimento Cheese, The Hamery Country Ham, Buttermilk Biscuits, Husk Pickles	23
	Wood Fired NC Oysters*, Casino Butter, Bread Crumb	24
	Field Greens, Radish, Cucumber, Zucchini, Buttermilk Ranch, Bread Crumb	17
	Shrimp Dumplings, Pinebark & Country Ham Broth	19
	Hunter Cattle Grilled Beef Tongue, Watermelon & Strawberry Molasses, Radicchio	23
	Pork Rind Noodles, Bulls Bay Clams, Puffed Rice, Cilantro	17
	Carolina Gold Fried Rice, Braised Beef, Storey Farms Egg*, Chili Crisp	14

SUPPER	Swordfish, Zucchini, Embered Cucumber, Smoked Buttermilk, Herbs	39
	Roasted Chicken, Nostrale Rice, Ramps, Mushrooms, Asparagus	33
	GA Pork Ribeye, Heirloom Baked Beans, Fennel	40
	Brasstown Short Rib, Runner Peanut Au Poivre, Masquerade Potato	42
	Palmetto Angus Beef T-Bone* and Porterhouse*	Market Price

SIDES	Hearth Baked Skillet Cornbread, Broadbent's Bacon Crumble	10
	Marsh Hen Mills Grits, TN White Cheddar	7
	Heirloom Baked Beans	9
	Wood Fired Asparagus, Miso Romesco	12

General Manager
David Fluharty

Executive Chef
Ray England

*May be served raw or undercooked, regarding the safety of these items, written information is available on request.

