

Monday, June 10th, 2024

Charleston  S.Carolina

FIRST	Smoked Fish Dip, Pickles, Chicken Biscuit Crackers	12
	Storey Farms Deviled Eggs, Pappy Smoked Trout Roe, Horseradish Pickles	13
	Pimento Cheese, Broadbent Country Ham, Buttermilk Biscuits, Husk Pickles	23
	Wood Fired NC Oysters*, Roasted Tomato Butter, Bacon, Bread Crumb	24
	SC Yellowfin Tuna Crudo*, Watermelon, Lime, Mint, Basil	21
	Heirloom Tomato & Peach Panzanella, Cucumber, Red Onion, Lavender Ricotta	18
	Carolina Gold Fried Rice, Fried Chicken, Storey Farms Egg*, Chili Crisp	14
	Shrimp Dumplings, Wakefield Cabbage, Mint, Santee Sweet Onion	22
SUPPER	Ink Gemelli, Embered Green Tomato Puttanesca, NC Crab, Okra	34
	Tripletail, Chanterelles, Eggplant, Veal Demi, Herbs	41
	Swordfish, Zucchini, Embered Cucumber, Smoked Buttermilk, Herbs	39
	Roasted Chicken, Nostrale Rice, Ramps, Mushrooms, Dragon Tongue Beans	33
	GA Pork Ribeye, Heirloom Baked Beans, Fennel	40
	Brasstown Short Rib, Runner Peanut Au Poivre, Masquerade Potatoes	42
	Aberdeen Angus Bone-In Ribeye*	Market Price
SIDES	Hearth Baked Skillet Cornbread, Broadbent's Bacon Crumble	10
	Marsh Hen Mills Grits, TN White Cheddar	7
	Braised Bradford Collards	9
	Heirloom Baked Beans	9
	Wood Fired Heirloom Eggplant, 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.

Husk