

FIRST	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*, Country Ham XO Butter	24
	SC Yellowfin Tuna Crudo*, Watermelon, Lime, Mint, Basil	21
	Heirloom Tomato & Peach Panzanella, Cucumber, Red Onion, Lavender Ricotta	18
	Shrimp Dumplings, Wakefield Cabbage, Mint, Santee Sweet Onion	22
	Fried Oyster Dirty Rice, Okra, Shishito Peppers, Cherry Tomatoes	23

SUPPER	Ink Gemelli, Embered Green Tomato Puttanesca, NC Crab, Okra	34
	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
	Palmetto Angus Beef T-Bone* or Porterhouse*	Market Price
	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.

