

Wednesday, July 10th, 2024

Charleston  S.Carolina

<b>FIRST</b>	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*, Melon, Lime, Mint, Basil	21
	Heirloom Tomato & Peach Panzanella, Cucumber, Red Onion, Lavender Ricotta	18
	Pork Rind Noodle Salad, Bulls Bay Clams, Cucumber, Ponzu, Chili	17
	Raven Farms Mushrooms, Charred Eggplant, Chermoula Yogurt, Pickled Chilis, Mint	16
	Shrimp Dumplings, Wakefield Cabbage, Mint, Santee Sweet Onion	22
	Fried Oyster Dirty Rice, Okra, Shishito Peppers, Cherry Tomatoes	23
<b>SUPPER</b>	Ink Gemelli, Embered Green Tomato Puttanesca, NC Crab, Okra	34
	Wreckfish, Zucchini, Embered Cucumber, Smoked Buttermilk, Herbs	39
	Roasted Chicken, Nostrale Rice, Mushrooms, Corn	33
	GA Pork Chop, Heirloom Beans, Fennel	40
	Brasstown Short Rib, Runner Peanut Au Poivre, Crispy Potatoes, Peppers	42
	Palmetto Angus Beef T-Bone or Porterhouse*	Market Price
<b>SIDES</b>	Hearth Baked Skillet Cornbread, Broadbent's Bacon Crumble	10
	Marsh Hen Mills Grits, TN White Cheddar	7
	Heirloom Baked Beans	9
	Wood Fired Shishito Peppers, Miso Romesco, Lemon	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.

