

Friday, July 26th, 2024

FIRST	Storey Farms Deviled Eggs, Pappy Smoked Trout Roe, Horseradish Pickles	13
	Pimento Cheese, Broadbent Country Ham, Buttermilk Biscuits, Husk Pickles, Chili Crisp	23
	Wood Fired NC Oysters*, Roasted Corn & Calabrian Chili Butter	24
	SC Yellowfin Tuna Crudo*, Watermelon, Lime, Mint, Basil	21
	NC Scallop Tartare*, Shiso Pesto, Peach Ponzu	27
	Shrimp Dumplings, Wakefield Cabbage, Mint, Santee Sweet Onion	22
	Heirloom Tomato & Peach Panzanella, Cucumber, Red Onion, Lavender Ricotta	18
	Crispy Oyster Dirty Rice, Okra, Shishito Peppers, Cherry Tomatoes	23
	Chicken Fried Grouper Cheeks, Watermelon Chili Honey, Jimmy Nardello Peppers	25

SUPPER	Ink Gemelli, Embered Green Tomato Puttanesca, NC Crab, Okra	34
	Swordfish, Zucchini, Embered Cucumber, Smoked Buttermilk, Herbs	39
	Wahoo, Chanterelle, Veal Demi, Eggplant	41
	Roasted Chicken, Nostrale Rice, Raven Farms Mushrooms, Corn	33
	GA Pork Chop, Heirloom Braised Beans, Fennel	40
	Brasstown Short Rib, Runner Peanut Au Poivre, Crispy Potatoes, Peppers	42
	Palmetto Angus Beef T-Bone or Porterhouse*	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 Braised Beans	9
	Wood Fired 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.

