

Wednesday, July 31st, 2024

Charleston  S.Carolina

FIRST

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| Storey Farms Deviled Eggs, Pappy Smoked Trout Roe, Horseradish Pickles | 13 |
| Pimento Cheese, Newsom Country Ham, Buttermilk Biscuits, Husk Pickles, Chili Crisp | 23 |
| Wood Fired NC Oysters*, Cornbread Stuffing | 24 |
| SC Yellowfin Tuna Crudo*, Watermelon, Lime, Mint, Basil | 21 |
| 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 |
| Fried Pork Ribs, Peach Sweet & Sour, Pickled Chilis | 28 |

SUPPER

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| 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 | Market Price |

SIDES

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| 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.

