

Tuesday, October 1st, 2024

Charleston  S.Carolina

FIRST	Storey Farms Deviled Eggs, Pappy Smoked Trout Roe, Horseradish Pickles	14
	Pimento Cheese, Broadbent Country Ham, Buttermilk Biscuits, Husk Pickles, Chili Crisp	23
	Wood Fired NC Oysters*, Cornbread Stuffing	24
	Field Greens Caesar Salad, Biscuit Crumble, Calvander Cheese	16
	SC Yellowfin Tuna Crudo*, Pumpkin Seed Ajoblanco, Habanada Peppers, Curry Oil	23
	Shrimp Dumplings, Wakefield Cabbage, Sweet Onion, Shiso	22

SUPPER	Rigatoni Ala Vodka, Aji Dolce, Ricotta	32
	Snapper, Butternut Squash Huancaína, Pickled Mushrooms	39
	Joyce Farms Roasted Chicken, Sweet Potato, Brussels, Pumpkin Seed Chili Crisp	34
	GA Pork Chop, Parsnip, Mustard Greens, Hakurei Turnip	40
	Beef Short Rib, Roasted Cabbage, Beet Bordelaise, Horseradish	42
	Palmetto Angus Beef T-Bone* or Porterhouse*	Market Price

SIDES	Hearth Baked Skillet Cornbread, Broadbent Bacon Crumble	10
	Marsh Hen Mills Grits, TN White Cheddar	7
	Braised Bradford Collards	9
	Heirloom Braised Beans	9
	Carolina Gold Dirty Rice	11
	Wood Fired Okra, 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.

