

Monday, October 21st, 2024

Charleston  S. Carolina

FIRST	Storey Farms Deviled Eggs, Trout Roe, Horseradish Pickles	14
	Pimento Cheese, The Hamery 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
	Grilled Pork Toro, Hatch Green Chili Vinaigrette	18

SUPPER	Nori Rigatoni, Shellfish Cream, NC Blue Crab, Salsa Verde	39
	Swordfish, Butternut Squash Huancaína, Mushrooms	40
	Joyce Farms Roasted Chicken, Sweet Potato, Brussels, Pumpkin Seed Chili Crisp	34
	Blue Ridge Rabbit, Cheddar Grits, Mushrooms, Tarragon Mustard Cream	41
	Lamb Meat Pie, Pomme Purée, Herbs	37
	GA Pork Chop, Parsnip, Mustard Greens, Hakurei Turnip	40
	48 hr. Beef Short Rib, Gem Lettuce, 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
	Heirloom Braised Beans	9
	Carolina Gold Dirty Rice	11

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.

