

Monday, October 28th, 2024

Charleston  S.Carolina

FIRST

Storey Farms Deviled Eggs, Trout Roe, Horseradish Pickles	14
Pimento Cheese, Col. Newsom 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
Fried Pork Ribs, Mustard BBQ, Green Wave Mustard Greens	25

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
Rabbit Meat Pie, Potato Purée, Turnip Greens	35
GA Pork Chop, Parsnip, Mustard Greens, Hakurei Turnip	40
48 hr. Beef Short Rib, Roasted Cabbage, Beet Bordelaise, Horseradish	42

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
Bradford Farms Collard Greens	9
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.

