

Charleston  S.Carolina

FIRST

Storey Farms Deviled Eggs, Trout Roe, Horseradish Pickles	14
Pimento Cheese, Bob Woods Country Ham, Buttermilk Biscuits, Husk Pickles, Chili Crisp	23
Wood Fired NC Oysters*, Jerk Spice Butter, Chicken Cracklings	24
Field Greens Caesar Salad, Biscuit Crumble, Calvander	16
SC Yellowfin Tuna Crudo*, Pumpkin Seed Ajoblanco, Root Beer Currants, Curry Oil	23
Shrimp Dumplings, Wakefield Cabbage, Sweet Onion, Shiso	22
Grilled Pork Toro, Black Garlic, Lime	18
Fried Pork Ribs, Miso Romesco, Mustard Greens	23

SUPPER

Nori Rigatoni, Shellfish Cream, NC Blue Crab, Salsa Verde	39
Snapper, Butternut Squash Huancaína, Mushrooms	40
Joyce Farms Roasted Chicken, Sweet Potato, Brussels, Chili Crisp	34
Blue Ridge Rabbit Roulade, Cheddar Grits, Mushrooms, Tarragon Mustard Cream	41
GA Pork Chop, Parsnip, Mustard Greens, Hakurei Turnip	40
48 hr. Beef Short Rib, Roasted Cabbage, Beet Bordelaise, Horseradish	45
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
Bradford Farms Collard Greens	9
Heirloom Braised Beans	9
Carolina Gold Dirty Rice	11
Wood Fired Blackened Broccolini	10

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.

