

Friday, December 6th, 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*, Jerk Spice Butter, Chicken Cracklings	24
	Field Greens Caesar Salad, Biscuit Crumble, Calvander	16
	Snapper Ceviche*, Cilantro Crema, Sweet Potato Crisp	18
	Raven Farms Enoki Tempura, Egg Custard, Mushroom Broth	18
	Shrimp Dumplings, Wakefield Cabbage, Sweet Onion, Shiso	22
	Grilled Pork Toro, Black Garlic, Lime	18
	Fried Pork Ribs, Prickly Pear Sweet & Sour, Benne Seeds	25
SUPPER	Nori Rigatoni, Shellfish Cream, NC Blue Crab, Salsa Verde	39
	Wreckfish, Winter 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
	Carolina Gold Dirty Rice	11
	Wood Fired Caulini & Broccoli Flower, 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.

Husk