

Thursday, January 16th, 2025

Charleston  S. Carolina

FIRST	Storey Farms Deviled Eggs, Smoked Trout Roe, 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
	Shrimp Dumplings, Wakefield Cabbage, Sweet Onion, Mint	22
	Chicken Liver Mousse, Sassafras Gelée, Herb Focaccia	17
	Fried Pork Ribs, Alabama White Sauce, Benne Seeds	25
SUPPER	Sunchoke Rigatoni, Embered Raven Farms Mushrooms	37
	Swordfish, Winter Squash Huancaína, Mushrooms	42
	Cornmeal Fried Catfish, Sweet Potato Gnocchi, Creamed Collard Greens	39
	Joyce Farms Roasted Chicken, Sweet Potato, Broccoli, Chili Crisp	34
	Blue Ridge Rabbit Roulade, Cheddar Grits, Mushrooms, Tarragon Mustard Cream	41
	Grilled Pork Steak, Kimchi Cauliflower, Marsh Hen Mills Grits	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
	Heirloom Braised Beans	9
	Bradford Farms Collard Greens	9
	Carolina Gold Dirty Rice	11
Wood Fired Brussels Sprouts, 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.

