

<b>FIRST</b>	Storey Farms Deviled Eggs, Bacon Jam, Calvander, Jalapeno	16
	Pimento Cheese, Broadbent Country Ham, Buttermilk Biscuits, Husk Pickles, Chili Crisp	23
	Eddie's Head-On Jumbo BBQ Shrimp, Focaccia	25
	Wood Fired NC Oysters*, Green Curry	24
	Field Greens, Fennel, Hazelnut, Meyer Lemon Vinaigrette	16
	Steak Tartare*, Smoked Trout Roe, Horseradish, Fry Bread	23
	Shrimp Toast, Peanut Tartar, Pickles, Dill	26
<b>SUPPER</b>	Sunchoke Rigatoni, Embered Raven Farms Mushrooms	37
	Blackened Diver Scallops, Cheddar Grits, Carrot, Citrus	52
	SC Snapper, Winter Squash Huancaína, Mushrooms	42
	Tripletail, Veal Demi, Green Garlic, Mushrooms, Capers	44
	Joyce Farms Chicken, Pecan Miso, Chicken Jus, Tatsoi	35
	Blue Ridge Rabbit, Cheddar Grits, Mushrooms, Tarragon Mustard Cream	42
	GA Pork Chop, Kimchi Cauliflower, Marsh Hen Mills Grits	41
	48 hr. Beef Short Rib, Butterbeans, Broccolini	45
	Aberdeen Angus Bone-In Ribeye	Market Price
	Palmetto Angus Beef T-Bone* or Porterhouse*	Market Price
<b>SIDES</b>	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 Blackened 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.

*Husk*