Charleston S.Carolina -

0	Storey Farms Deviled Eggs, Bacon Jam, Calvander, Jalapeno	15	
Ľ	Pimento Cheese, Col. Newsom Country Ham, Buttermilk Biscuits, Husk Pickles, Chili Crisp	23	
	Wood Fired NC Oysters*, Green Curry	24	
	Field Greens, Fennel, Hazelnut, Meyer Lemon Vinaigrette	16	
	Steak Tartare*, Smoked Trout Roe, Horseradish, Fry Bread	23	
	Pork Belly Dumplings, Green Garlic, Mushroom Broth, Cabbage	21	
	Shrimp Toast, Peanut Tartar, Pickles, Dill	26	
	Fried Pork Ribs, Alabama White Sauce, Benne Seeds	25	

ER	Sunchoke Rigatoni, Embered Raven Farms Mushrooms	37
UPF	Blackened Diver Scallops, Cheddar Grits, Carrot, Citrus	52
S	SC Snapper, Winter Squash Huancaína, Beets	42
	Joyce Farms Chicken, Pecan Butter, Mustard Gravy, Chicken Cracklins, Greens	36
	GA Pork Chop, Kimchi Cauliflower, Marsh Hen Mills Grits	41
	48 hr. Beef Short Rib, Butterbeans, Broccoli	45
	Palmetto Angus Beef T-Bone*or Porterhouse*	Market Price

ES	Hearth Baked Skillet Cornbread, Broadbent Bacon Crumble	10
SID	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

\*May be served raw or undercooked, regarding the safety of these items, written information is available on request.

Husk