

Tuesday, February 4th, 2025

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Charleston  S.Carolina

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<b>FIRST</b>	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*, Green Curry	24
	Field Greens Caesar Salad, Biscuit Crumble, Calvander	16
	Shrimp Dumplings, Wakefield Cabbage, Sweet Onion, Mint	22
	Grilled Pork Toro, Black Garlic, Lime	18

<b>SUPPER</b>	Sunchoke Rigatoni, Embered Raven Farms Mushrooms	37
	Swordfish, Winter Squash Huancaína, Mushrooms	42
	Joyce Farms Chicken, Sweet Potato, Broccolini, Chili Crisp	34
	Blue Ridge Rabbit Roulade, Cheddar Grits, Mushrooms, Tarragon Mustard Cream	41
	GA Pork Chop, 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

<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

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**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*