

Charleston  S.Carolina

FIRST	Storey Farms Deviled Eggs, Bacon Jam, Calvander, Jalapeno	15
	Pimento Cheese, Broadbent Country Ham, Buttermilk Biscuits, Husk Pickles, Chili Crisp	23
	Wood Fired NC Oysters*, BBQ, Green Garlic, Horseradish	24
	Field Greens, Fennel, Hazelnut, Meyer Lemon Vinaigrette	16
	Banded Rudderfish Crudo*, Carrot Leche Di Tigre, Coffee Cherry	21
	Chicken Liver, Sassafras Jelly, Focaccia	17
	Steak Tartare*, Smoked Trout Roe, Horseradish, Fry Bread	23
	Pork Belly Dumplings, Green Garlic, Mushroom Broth, Cabbage	25
	Shrimp Toast, Pickled Peanut Tartar, Dill	26
	Fried Pork Ribs, Alabama White Sauce, Benne Seeds	25

SUPPER	Rye Rigatoni, Border Springs Lamb Ragu, Bloomsdale Spinach, Parmesan	37
	Blackened Diver Scallops, Cheddar Grits, Carrot, Citrus	52
	Golden Tilefish, Rice Middlins, Charred Tomato Chow Chow	44
	Joyce Farms Chicken, Pecan Butter, Mustard Gravy, Chicken Cracklins, Greens	36
	Blue Ridge Rabbit Roulade, Cheddar Grits, Mushrooms, Tarragon Mustard Cream	46
	GA Pork Chop, Bacon Potato Puree, Apple Criolla	41
	48 hr. Beef Short Rib, Butterbeans, Broccoli	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 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.

