

ST	Storey Farms Deviled Eggs, Bacon Jam, Calvander, Jalapeno	15	
T.	Pimento Cheese, Broadbent Country Ham, Buttermilk Biscuits, Husk Pickles, Chili G	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	
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PER	Rye Rigatoni, Border Springs Lamb Ragu, Bloomsdale Spinach, Parmesan	37	
SUP	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 Crea	m 46	
	GA Pork Chop, Bacon Potato Puree, Apple Criolla	41	
	48 hr. Beef Short Rib, Butterbeans, Broccoli	45	
	Palmetto Angus Beef T-Bone*	Market Price	
S	Hearth Baked Skillet Cornbread, Broadbent Bacon Crumble	10	
SIDI	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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