

Tuesday, April 1st, 2025

Charleston  S. Carolina

<b>FIRST</b>	Storey Farms Deviled Eggs, Bacon Jam, Calvander, Jalapeno	15
	Pimento Cheese, Col. Newsom's Country Ham, Buttermilk Biscuits, Pickles, Chili Crisp	23
	Wood Fired NC Oysters*, Chili Garlic Butter	24
	Field Greens, Fire Ant Farm Radish, Candied Peanuts, Green Tomato, Green Goddess	16
	Pork Belly Dumplings, Lime Leaf Yogurt, Brown Butter Hazelnuts, Herbs	25
	Shrimp Toast, Pickled Peanut Tartar, Dill	26
	Fried Pork Ribs, Alabama White Sauce, Benne Seeds	20

<b>SUPPER</b>	Rye Rigatoni, Border Springs Lamb Ragu, Baby Kale, Parmesan	37
	Seared Diver Scallops, Charred Spring Onion Grits, Smoked Buttermilk	52
	Crispy Garlic SoftShell Crabs, SC Asparagus, She Crab Hollandaise	61
	Grouper, Rice Middlins, Charred Tomato Chow Chow	44
	Joyce Farms Chicken, Pecan Butter, Mustard Gravy, Chicken Cracklins, Greens	36
	Storey Farm Lamb, Butter Bean Falafel, Lamb Jus, Mint	54
	Chicken Fried Blue Ridge Rabbit, Dirty Rice, Mushrooms, Creole Mayo	42
	GA Pork Chop, Bacon Potato Puree, Criolla	41
	48 hr. Beef Short Rib, Butterbeans, Broccoli	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
	Bradford Farms Collard Greens	9
	Heirloom Braised Beans	9
	Wood Fired Asparagus, Miso Romesco	14

**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.

