

Monday, April 14th, 2025

Charleston  S.Carolina

FIRST	Storey Farms Deviled Eggs, Bacon Jam, Calvander, Jalapeno	15
	Pimento Cheese, Col. Newsom Country Ham, Buttermilk Biscuits, Pickles, Chili Crisp	23
	Wood Fired NC Oysters*, Chili Garlic Butter	24
	Green Goddess Salad, Candied Peanuts, Radish, Pickled Green Tomato	16
	Pork Belly Dumplings, Lime Leaf Yogurt, Hazelnuts, Crispy Mushrooms	25
	Fried Pork Ribs, Alabama White Sauce, Benne Seeds	20
	SUPPER	
	Ricotta Cavatelli, Mushroom Ragu, Charred Spring Onion Crema	35
	Rye Rigatoni, Border Springs Lamb Ragu, Kale, Parmesan	37
	Seared Diver Scallops, Charred Spring Onion Grits, Smoked Buttermilk	52
	Crispy Garlic Softshell Crabs, BBQ Shrimp Butter, Rice, Asparagus	61
	Golden Tilefish, Rice Middlins, Charred Tomato Chow Chow	44
	Joyce Farms Chicken, Pecan Butter, Mustard Gravy, Chicken Cracklins, Greens	36
	Storey Farms Lamb, Butter Bean Falafel, Lamb Jus, Mint	54
	GA Pork Chop, Bacon Potato Puree, Criolla	41
	Chicken Fried Blue Ridge Rabbit, Dirty Rice, Mushrooms, Creole Mayo	42
	48 hr. Beef Short Rib, Butterbeans, Broccoli	45
	Joyce Farms 14oz Strip Loin*, Potato Pavé, Ramp Butter	62
	Palmetto Angus Beef T-Bone* or Porterhouse*	Market Price
SIDES		
	Hearth Baked Skillet Cornbread, Country Ham Crumble	10
	Marsh Hen Mills Grits, TN White Cheddar	7
	Bradford Farms Collard Greens	9
	Carolina Gold Dirty Rice	11
	Heirloom Braised Beans	9
	Asparagus, Brown Butter, Hazelnuts	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.

Husk