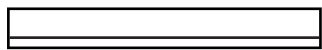
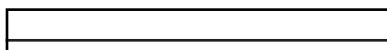


Saturday, April 19th, 2025



Charleston  S. Carolina



FIRST	Storey Farms Deviled Eggs, Bacon Jam, Calvander, Jalapeno	15
	Pimento Cheese, Broadbent 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, 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
	Black Sea Bass, Rice Middlins, Peanut Salsa Aji, Charred Tomato Chow Chow	44
	Joyce Farms Chicken, Pecan Butter, Mustard Gravy, Chicken Cracklins, Greens	36
	GA Pork Chop, Bacon Potato Puree, Criolla	43
	Chicken Fried Blue Ridge Rabbit, Dirty Rice, Mushrooms, Creole Mayo	42
	48 hr. Beef Short Rib, Butterbeans, Broccoli	45
	Palmetto Angus Beef T-Bone*	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, 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.