

FIRST	Storey Farms Deviled Eggs, Bacon Jam, Calvander, Jalapeno	15
	Pimento Cheese, Col. Newsom Country Ham, Buttermilk Biscuits, Pickles, Chili Cr	isp 23
	Wood Fired NC Oysters*, Chili Garlic Butter	24
	Green Goddess Salad, Candied Peanuts, Turnips, Pickled Green Tomato	16
	Smoked Grouper Dip, Carrot Hot Sauce, Swiss Chard, Hemp Crackers	15
	Liver Mousse, Focaccia, Root Beer Jelly	17
	Pork Belly Dumplings, Lime Leaf Yogurt, Crispy Mushrooms	25
	Fried Lamb 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, 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
	48 hr. Beef Short Rib, Butterbeans, Asparagus, Mushrooms, Ramp Chimichurri	45
	Whole Fried Black Sea Bass, Dirty Rice, Creole Mayo	58
	Palmetto Angus Beef T-Bone* or Porterhouse* Potato Pave, Ramp Butter	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
	Wood Fired Asparagus, Miso Romesco	12
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