

Friday, April 25th, 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, 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 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
Wreckfish, Rice Middlins, Salsa Aji, Charred Tomato Chow Chow	44
Joyce Farms Chicken, Pecan Butter, Mustard Gravy, Chicken Cracklins, Greens	36
Chicken Fried Blue Ridge Rabbit, Dirty Rice, Mushrooms, Creole Mayo	42
Storey Farms Lamb, English Pea Falafel, Lamb Jus, Mint	54
GA Pork Chop, Bacon Potato Puree, Criolla	43
48 hr. Beef Short Rib, Butterbeans, Asparagus, Mushrooms, Ramp Chimichurri	45
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

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