

Monday, May 12th, 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
Scallop* Crudo Escabeche, Cucumber, Jalapeno, Benne Seed	31
Barrelfish Ceviche*, Strawberry Leche de Tigre, Taro Crisp	28
Chicken Liver Mousse, Strawberry Rose Jelly, Herb Focaccia	17
Steak Tartare*, Focaccia, Horseradish, Chive	23
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, Arugula, Parmesan	37
Seared Diver Scallops, Charred Spring Onion Grits, Smoked Buttermilk	54
Wreckfish, Rice Middlins, Salsa Aji, Zucchini, Charred Tomato Chow Chow	44
Joyce Farms Chicken, Pecan Butter, Mustard Gravy, Chicken Cracklins, Greens	36
Chicken Fried Blue Ridge Rabbit, Dirty Rice, Mushrooms, Okra, Creole Mayo	42
GA Pork Chop, Bacon Potato Puree, Snow Pea Criolla	43
48 hr. Beef Short Rib, Butterbeans, Asparagus, Mushrooms, Ramp Chimichurri	45

SIDES

Hearth Baked Skillet Cornbread, Country Ham Crumble	10
Marsh Hen Mills Grits, TN White Cheddar	7
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