

Thursday, May 22nd, 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*, Collard Green Rockefeller	24
	Green Goddess Salad, Candied Peanuts, Radish, Pickled Green Tomato	16
	Scallop* Crudo Escabeche, Cucumber, Jalapeno, Benne Seed	31
	Tilefish Ceviche*, Strawberry Leche de Tigre, Taro Crisp	28
	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	Rye Rigatoni, Border Springs Lamb Ragu, Arugula, Baby Kale, Parmesan	37
	Seared Diver Scallops, Charred Spring Onion Grits, Smoked Buttermilk	54
	Wreckfish, Rice Middlins, Salsa Aji, Zucchini, Charred Tomato Chow Chow	46
	Joyce Farms Chicken, Pecan Butter, Mustard Gravy, Chicken Cracklins, Greens	36
	Chicken Fried Blue Ridge Rabbit, Dirty Rice, Peas, Mushrooms, Creole Mayo	43
	GA Pork Chop, Bacon Potato Puree, Snow Pea Criolla	44
	48 hr. Beef Short Rib, Butterbeans, Asparagus, Mushrooms, Ramp Chimichurri	45
	Palmetto Angus Beef T-Bone* or Porterhouse*	Market Price

SIDES	Hearth Baked Skillet Cornbread, Broadbent Bacon Crumble	10
	Marsh Hen Mills Grits, TN White Cheddar	7
	Carolina Gold Dirty Rice	11
	Bradford Farms Collard Greens	9
	Heirloom Braised Beans	9
	Wood Fired Summer Squash, Chermoula	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.

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