

FIRST	Storey Farms Deviled Eggs, Calvander, Jalapeno	15
	Pimento Cheese, Broadbent 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
	Yellowfin Tuna Carpaccio*, Santee Sweet Onion, Capers, Lemon Pepper	24
	Cold Rye Noodle Salad, Fried Chicken, Cucumber, Mushroom, Green Beans, Benne	23
	Pork Belly Dumplings, Lime Leaf Yogurt, Crispy Mushrooms	25
	Fried Pork Ribs, Alabama White Sauce, Benne Seeds	21
SUPPER	Frogmore Rigatoni, Rabbit Andouille, Crawfish, Shrimp, Corn Cream	42
	Golden Tilefish, Rice Middlins, Salsa Aji, Zucchini, Charred Tomato Chow Chow	49
	Seared Diver Scallops, Charred Santee Sweet Onion Grits, Smoked Buttermilk	54
	Joyce Farms Chicken, Pecan Butter, Mustard Gravy, Chicken Cracklins, Greens	36
	Fried Blue Ridge Rabbit, Embered Carrots, African Blue Basil Pesto, Snap Pea Criolla	44
	Heritage Pork Ribeye Chop, Corn, Charred Peaches, Mole	48
	48 hr. Beef Short Rib, Butterbeans, Mushrooms, Chimichurri	47
	10oz NY Strip, Potato Pavé, Red Wine Jus	51
SIDES	Hearth Baked Skillet Cornbread, Broadbent Bacon 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 Summer Squash, Chermoula	12