

FIRST	Storey Farms Deviled Eggs, Calvander, Jalapeno	15
H	Pimento Cheese, The Hamery 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
	Tempura Mushrooms, Romesco, Ranch	17
	Cold Rye Noodle Salad, Fried Chicken, Cucumber, Mushroom, Green Beans, Benn	e 23
	Fried Pork Ribs, Alabama White Sauce, Benne Seeds	21
ER E	Frogmore Rigatoni, Rabbit Andouille, Crawfish, Shrimp, Corn Cream	42
SUPPER	Seared Diver Scallops, Charred Santee Sweet Onion Grits, Smoked Buttermilk	54
S	SC Snapper, Rice Middlins, Salsa Aji, Zucchini, Charred Tomato Chow Chow	49
	Blackened Mahi Steak, Coconut, Black Garlic, Okra, Eggplant	59
	Joyce Farms Chicken, Pecan Butter, Mustard Gravy, Chicken Cracklins, Greens	36
	Fried Blue Ridge Rabbit, Embered Carrots, African Blue Basil Pesto, Snap Pea Criolle	a 44
	Heritage Pork Ribeye Chop, Corn, Charred Peaches, Mole	48
	48 hr. Beef Short Rib, Butterbeans, Mushrooms, Chimichurri	47
	Aberdeen Angus Bone-In Ribeye*, Roasted Raven Farms Mushrooms	arket Price
S	Hearth Baked Skillet Cornbread, Broadbent Bacon Crumble	10
SIDES	Marsh Hen Mills Grits, TN White Cheddar	7
0,	Bradford Farms Collard Greens	9
	Carolina Gold Dirty Rice	11
	Heirloom Braised Beans	9
	Wood Fired Summer Squash, Chermoula	12

