



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
	Field Green Salad, Candied Peanuts, Radish, Pickled Green Tomato, Buttermilk Ranch	16
	Scallop* Crudo Escabeche, Cucumber, Jalapeno, Benne Seed	31
	Yellowfin Tuna Carpaccio*, Santee Sweet Onion, Capers, Lemon Pepper	24
	Tempura Mushrooms, Purple Bell Peppers, Romesco, Ranch	17
	Cold Rye Noodle Salad, Fried Chicken, Cucumber, Mushroom, Beans, Benne	23
	Fried Pork Ribs, Alabama White Sauce, Benne Seeds	21
SUPPER	Frogmore Rigatoni, Rabbit Andouille, Crawfish, Shrimp, Corn Cream	42
	Seared Diver Scallops, Charred Santee Sweet Onion Grits, Smoked Buttermilk	54
	Wreckfish, Rice Middlins, Salsa Aji, Zucchini, Charred Tomato Chow Chow	49
	Joyce Farms Chicken, Black Garlic Coconut BBQ, Eggplant, Okra	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, Salt Mine Potatoes, Spiced Labneh, Red Wine Onions	47
	Aberdeen Angus Bone-In Ribeye*, Roasted Raven Farms Mushrooms	Market Price
	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
	Bradford Farms Collard Greens	9
	Carolina Gold Dirty Rice	11
	Heirloom Braised Beans	9
	Wood Fired Summer Squash, Chermoula	12
	Roasted Raven Farms Mushrooms	18