

Thursday, June 5th, 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*, Collard Green Rockefeller	24
Green Goddess Salad, Candied Peanuts, Radish, Pickled Green Tomato	16
Scallop* Crudo Escabeche, Cucumber, Jalapeno, Benne Seed	31
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, Blue Ridge Rabbit, Mushrooms, Greens, Parmesan	37
Seared Diver Scallops, Charred Santee Sweet Onion Grits, Smoked Buttermilk	54
Grouper, Rice Middlins, Salsa Aji, Zucchini, Charred Tomato Chow Chow	47
Joyce Farms Chicken, Pecan Butter, Mustard Gravy, Chicken Cracklins, Greens	36
Heritage Pork Ribeye Chop, Corn, Charred Peaches, Mole	46
48 hr. Beef Short Rib, Butterbeans, 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
Bradford Farms Collard Greens	9
Carolina Gold Dirty Rice	11
Heirloom Braised Beans	9
Wood Fired Summer Squash, Chermoula	12

General Manager
David Fluharty

Executive Chef
Ray England

Not all ingredients may be listed on menu items
*May be served raw or undercooked, regarding the safety
of these items, written information is available on request.

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