

Friday, July 18th, 2025

Charleston S.Carolina

FIRST

Storey Farms Deviled Eggs, Parmesan, Jalapeno	14
Pimento Cheese, Broadbent Country Ham, Buttermilk Biscuits, Pickles, Chili Crisp	23
Wood Fired NC Oysters*, Collard Green Rockefeller	24
Bacon Tomato Salad, Wakefield Cabbage, Buttermilk, Dill, Sourdough	20
Scallop* Crudo Escabeche, Cucumber, Jalapeno, Benne Seed	29
Yellowfin Tuna Carpaccio*, Santee Sweet Onion, Capers, Lemon Pepper	26
Cold Rye Noodle Salad, Fried Chicken, Cucumber, Chanterelles, Beans, Benne	23
Fried Pork Ribs, Alabama White Sauce, Benne Seeds	21

SUPPER

Frogmore Rigatoni, Rabbit Andouille, Shrimp, Corn Cream	42
Seared Diver Scallops, Mushroom Dumplings, Corn, Chanterelles & Tomatillo Succotash	56
Whole Fried Flounder, Carolina Gold Rice, Garlic Aioli, Zucchini, Tomato Chow Chow	65
Wreckfish, Butter Ball Potato Salad, Brown Butter Beurre Blanc, Lemon	49
Joyce Farms Chicken, Black Garlic Coconut BBQ, Eggplant, Okra, Jimmy Nardello	36
Fried Blue Ridge Rabbit, Embered Carrots, African Blue Basil Pesto, Snap Pea Criolla	44
Heritage Pork Ribeye Chop, Corn, Peaches, Mole	48
Brasstown Pastrami Brisket, Salt Mine Potatoes, Spiced Labneh, Red Wine Onions	52
Aberdeen Angus Bone-In Ribeye*, Roasted Mushrooms, Red Wine Jus	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

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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