

Monday, July 7th, 2025

Charleston S.Carolina

FIRST	Storey Farms Deviled Eggs, Calvander, 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
	Yellowfin Tuna Carpaccio*, Santee Sweet Onion, Capers, Lemon Pepper	26
	Cold Rye Noodle Salad, Fried Chicken, Cucumber, Mushroom, Beans, Benne	23

SUPPER	Frogmore Rigatoni, Rabbit Andouille, Shrimp, Corn Cream	42
	Seared Diver Scallops, Mushroom Dumplings, Corn, Mushrooms & Tomatillo Succotash	56
	Golden Tilefish, Carolina Gold Rice, Salsa Aji, Zucchini, Charred Tomato Chow Chow	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, Salt Mine Potatoes, Spiced Labneh, Red Wine Onions	52
	20 oz Aberdeen Angus Strip Loin, Roasted Mushrooms, Red Wine Jus	105

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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