Saturday, January 10th, 2026

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
Squash Salad, Local Lettuces, Candied Peanuts, Olive Crumble, Crispy Rice	20
Yellowfin Tuna Crudo*, Green Papaya, Peanuts, Cilantro, Benne Seeds	26
Chicken Liver & Mushroom Mousse, Focaccia, Crispy Chicken Skins, Campari Jelly	17
Fried Pork Ribs, Alabama White Sauce, Benne Seeds	21

SUPPER

Rigatoni, Mushrooms, Black Pepper Carbonara, Mustard Greens, Pangrattato	39
Seared Diver Scallops*, Brown Butter, Potato & Bacon Cream, Sourdough	56
Golden Tilefish, Parsnip, Cauliflower, Rangpur Lime	49
Joyce Farms Chicken, Sweet Potato, Broccoli, Tahini	36
Blue Ridge Rabbit Cassoulet, Sea Island Red Peas, Sofrito	45
Country Fried Pork Schnitzel, Marsala, Mushrooms, Radicchio	48
Châtel Farms Pastrami Brisket, Miso, Sunchokes, Beef Fat Bordelaise	52
22oz Aberdeen Angus Ribeye*, Roasted Mushrooms, Red Wine Jus	115

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
Rick Ohlemacher

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.

Husk