

DINNER

COASTAL OFFERINGS

EAST COAST OYSTERS classic accompaniments	18/36
YELLOWFIN CRUDO castelvetrano olive, blood orange, lemon agrumato, Fresno chili, dill	17
MARKET CEVICHE kinilau, coconut, red onion, cilantro, crisped rice	18
CRAB TOAST blue crab, comeback sauce, celery, old bay	18
PEEL & EAT SHRIMP horsereadish mustard, cocktail sauce	17

SNACKS & STARTERS

BLISTERED SHISHITO PEPPERS meyer lemon aioli, benne seed, espelette	13
ANSON MILLS CORNBREAD benne seed, whipped butter	11
LAMB SKEWERS wild onion ranch, bibb lettuce	17
KALE CAESAR boquerones, parmigiano reggiano, tiller breadcrumb	16
SPRING SALAD new greens, shaved first-of-year asparagus, French radish, green goddess, soft herbs, capers	14
RAMP TOAST asparagus, goat cheese, soft herbs	15

*All credit card payments are subject to a 3% processing fee

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PLATES

HOUSE TAGLIOLINI ALL'AMATRICIANA guanciale, parmesano reggiano, breadcrumbs	23
MARKET FISH blue crab vin blanc, spring asparagus, John's Island spring onion, Mepkin Abbey oyster mushroom	36
BACKBAR CHEESEBURGER Clover Meadow beef, B&B pickles, special sauce, american cheese, onion	17
CRISPY BUTTERBEAN BURGER american cheese, comeback sauce, spicy carrot salad	16
CAROLINA HERITAGE FARM PORK creamed kimchi bradford collards, spring arugula	29
BAR STEAK peppercorn sauce, roasted broccolini	30
ABUNDANT FISH & TARVIN SHRIMP CURRY spicy massaman, late winter vegetables, Charleston Gold rice, peanut	25

SWEETS

SOUTHERN CHOCOLATE BUTTERMILK CAKE fresh cream	11
POST HOUSE MEYER LEMON PIE torched merengue	11
ANSON MILLS OATMEAL RAISIN COOKIE rum, pecan	4/EA
TINTO CREMA GELATO & SORBETTO	12