

Dinner

Appetizers

Cornbread ^V

sorghum glaze, whipped butter, chives 8

Pork Belly

sorghum glazed, butternut squash purée, bama bbq, crispy shiitake, pickled jalapeño, micro mustard greens 16

Charcuterie

chef select 24

King Crab

butter poached, bay leaves, crostini MKT

Crab Flushpuppies

charred scallion jalapeño aioli, red pepper coulis 12

Crab Louis

spicy tomato gazpacho, avocado, greens, sweet heat vinaigrette 18

Green ^{V, GF}

greens mix, snap peas, spring peas, cucumber, watercress, fennel, radish, fried capers, whipped goat ricotta, green goddess tahini vinaigrette 12

Jambalaya

alligator, crawfish, Carolina Gold rice 16

Prime New York Strip * ^{GF}

12 oz prime steak, black bean guajillo chile puree, onions, chihuahua cheese, fingerlings, micro cilantro 42

Pork Chop * ^{GF}

Peruvian potato puree, pickled peanut salad, cherry coke glaze, carrot citronette, micro amaranth 38

Smoked Short Rib

ginger cilantro rice, brussels sprout and green tomato kimchi, sweet and spicy korean sauce 34

Fried Chicken

choice of one side, biscuit, hot honey 22

Eggplant Steak ^{V, GF}

caponata, red pepper coulis, pea puree, sunchoke chips, roasted shiitake, micro amaranth, edible flowers 18

Deviled Eggs

Nueske's bacon, d'espelette, micro mustard green 8

Mussels

saffron cajun beurre blanc, blistered cherry tomatoes, andouille sausage, parsley, toasted baguette 14

Corn & Crab Dip

pickled jalapeño, tortilla chips, trinity 14

Oysters ^{GF}

New Orleans with cajun butter, pimento or raw with champagne herb mignonette, lime 20

Salads & Soup

Wedge

Nueske's bacon, heirloom grape tomatoes, red onion, blue cheese, buttermilk dressing, basil oil 12

Brassica ^{GF}

cabbage, cauliflower, broccoli, turnip, kale, arugula, scallions, black eyed peas, country ham, mustard vinaigrette, arugula walnut pesto 10

Soup of the Day 10

Entrees

Scallops *

crawfish étouffée, red pepper coulis, Carolina Gold rice 30

Shrimp & Grits ^{GF}

andouille sausage, scallion, red eye gravy, trinity, garlic 28

Striped Bass ^{GF}

romesco, black eyed peas, heirloom carrots, kale, grape tomatoes, basil oil 28

Salmon * ^{GF}

pea puree, root crop, pea tendrils, horseradish supreme 28

Fried Chicken & Waffle

brown butter yeast waffle, bourbon maple, d'espelette, collard greens 20

Sides 8

brussels sprouts garlic green beans
collard greens mac & cheese mashed potatoes

(V) Vegetarian GF denotes gluten friendly, due to cross contamination we cannot guarantee to be gluten free
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food-borne illness.