

Dinner

Appetizers

<i>Cornbread</i>	10	<i>Deviled Eggs</i> ^{GF}	10
sorghum glaze, whipped butter, chives		Benton's bacon, d'espelette, micro green	
<i>Pork Belly</i> ^{GF}	16	<i>Brussel Sprouts</i>	10
sorghum glazed, butternut squash puree, white bbq, crispy shiitake, pickled jalapenos		spiced vinaigrette, red cabbage, bacon caramelized onion	
<i>Charcuterie</i>	MKT	<i>Fried Green Tomatoes</i>	16
chef select		cornmeal dusted, crab ravigote, green onion, red pepper coulis	
<i>King Crab</i>	MKT	<i>Oyster Bienville</i>	20
butter poached, bay leaves, crostini		bay shrimp, mushroom sauce, bread crumb	

Salads & Soup

<i>Caprese</i> ^{GF}	16	<i>Wedge</i> ^{GF}	12
heirloom grape tomatoes, burrata, blasamic, basil, micro green		Benton's bacon, heirloom grape tomatoes, red onion, blue cheese, buttermilk dressing	
<i>Baby Greens</i> ^{GF}	16	<i>Gumbo</i>	16
house kale mix, pickled watermelon radish, walnuts, poached pear, goat cheese, creamy champagne vinaigrette		shrimp, crawfish, sausage, chicken, Carolina Gold rice	

Entrees

<i>Fried Chicken</i>	22	<i>Shrimp & Grits</i>	28
choice of two sides		andouille sausage, shishito, red eye gravy	
<i>Chicken & Waffle</i>	22	<i>Scallops</i>	30
fried chicken, vanilla waffle, bourbon maple, collard greens		crawfish etoufee, red pepper coulis, Carolina Gold rice	
<i>Salmon</i> ^{GF}	28	<i>Pork Chop</i> ^{GF}	38
pea puree, root crop, pea tendrils, horseradish		local 12 oz bone-in, onion, potato brasied green hash, cherry pepper	
<i>Filet</i> ^{GF}	34/38	<i>Short Ribs</i> ^{GF}	34
6oz or 8oz filet, hoecake, bacon jam, 3 bean and onion saute, Carolina Gold sauce		parsnip carrot puree, caramelized onion, wild mushroom, demi glace, gremolata	

Sides 8

brussel sprouts ^{GF} garlic green beans ^{GF}
collard greens ^{GF} mac & cheese mashed potatoes ^{GF}

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.