

Dinner

Appetizers

<i>Cornbread</i>	8	<i>Deviled Eggs</i> ^{GF}	8
sorghum glaze, whipped butter, chives		candied Nueske's bacon, d'espelette, micro mustard greens	
<i>Pork Belly</i> ^{GF}	16	<i>Brussels Sprouts</i> ^{GF}	8
sorghum glazed, butternut squash puree, bama bbq, crispy shiitake, pickled jalapeños		Nueske's bacon, spiced vinaigrette, red cabbage, caramelized onions	
<i>Charcuterie</i>	24	<i>Fried Green Tomatoes</i>	14
chef select		cornmeal dusted, crab ravigote, chives, red pepper coulis, micro cilantro	
<i>King Crab</i>	MKT	<i>New Orleans Oysters</i>	20
butter poached, bay leaves, crostini		cajun butter	

Salads & Soup

<i>Caprese</i> ^{GF}	12	<i>Wedge</i> ^{GF}	12
heirloom grape tomatoes, burrata, balsamic, micro arugula, basil oil		Nueske's bacon, heirloom grape tomatoes, red onion, blue cheese, buttermilk dressing	
<i>Baby Greens</i> ^{GF}	10	<i>Brassica</i> ^{GF}	10
house kale mix, pickled watermelon radish, candied walnuts, poached pear, local goat cheese, champagne vinaigrette		cabbage, cauliflower, broccoli, turnip, kale, arugula, scallions, black eyed peas, country ham, mustard vinaigrette, arugula walnut pesto	
<i>Gumbo</i>	16	<i>Soup of the Day</i>	12
shrimp, sausage, chicken, Carolina Gold rice			

Entrees

<i>Prime New York Strip</i> ^{GF}	42	<i>Scallops</i> *	30
12 oz prime steak, black bean guajillo chile puree, onions, chihuahua cheese, fingerlings, micro cilantro		crawfish etoufee, red pepper coulis, Carolina Gold rice	
<i>Pork Chop</i> * ^{GF}	38	<i>Shrimp & Grits</i> ^{GF}	28
12 oz bone-in local berkshire, onions, potato brasied green hash, cherry peppers		andouille sausage, shishito, red eye gravy	
<i>Short Rib</i> * ^{GF}	34	<i>Redfish</i> ^{GF}	28
parsnip carrot puree, pearl onions, wild mushroom, pea tendrils, demi glace, gremolata		romesco, black eyed peas, heirloom carrots and grape tomatoes	
<i>Fried Chicken</i>	22	<i>Salmon</i> * ^{GF}	28
choice of one side, biscuit		pea puree, root crop, pea tendrils, horseradish supreme	
		<i>Chicken & Waffle</i>	20
		fried chicken, vanilla waffle, bourbon maple, d'espelette, collard greens	

Sides 8

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

* items are available beginning at 5p

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.