



Produce

- Italian Chopped Salad** _____ **14**
Mixed Chicories, Butter Beans, Aged Provolone
- Smoked Beet Carpaccio** _____ **16**
Whipped Cream Cheese, Everything Crumb, Shallot Vinaigrette, Trout Roe
- Roasted Carrots** _____ **15**
Harissa Goat Cheese, Hazelnut, Pickled Raisin
- Wakefield Cabage Gratin** _____ **13**
Mustard Cream, Rye Crumb
- Oyster Mushrooms** _____ **15**
Sunflower Seed Puree, Chimichurri, Crispy Onion
- Loaded Sweet Potatoes** _____ **16**
Creme Fraiche, Tasso, Scallion, Cotija
- Ricotta & Chive Gnocchi** _____ **45**
Perigord Truffles, Aged Gouda, Black Pepper

Seafood

- Smoked Fish Dip** _____ **15**
Benne Seed Crackers, Okra Pickles
- Baked Oysters** _____ **18**
Braised Collards, Tasso, Cornbread
- Tuna Crudo** _____ **18**
Chili Crisp, Cucumber, Puffed Rice
- Spaghetti & Crab** _____ **30**
Lemon, Parsley, Shallot & Calabrian Chili Butter, Benne Crumb
- Potato Crusted Wreckfish** _____ **38**
Fennel Cream, Brown Butter Squash, Lemon, Pepitas
- Wood Roasted Whole Fish** _____ **65**
Potatoes, Fennel, Green Olive, Salsa Verde
- Lowcountry Seafood Pilau** _____ **38/69**
Charleston Gold Rice, Field Peas, Shrimp, Clams, Crispy Fish
- Sourdough Boule** _____ **6**
Whipped Butter, Maldon Salt

Meat

- Steak Tartare *** _____ **17**
Ranch, Crispy Potato, Cured Egg Yolk
- French Onion Hash Brown** _____ **12**
Beef Jus, Onion Marmalade, Gruyere, Chive
- Crispy Chicken Wings** _____ **15**
Kung Pao Sauce, Togarashi Peanuts, Scallions
- Spinach Lumache** _____ **27**
Field Peas, Braised Greens, Pancetta, Pecorino, Sourdough Crumb
- Storey Farms Half Chicken** _____ **35**
Farro, Turnip, Fall Greens, Labneh, Herb Vinaigrette
- Bistro Steak *** _____ **39**
Creamed Potato, Sauce Diane, Roasted Broccoli & Cauliflower, Stem Pickles



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

** A 20% gratuity may be added to parties of 8 or more