

## Produce

<b>Italian Chopped Salad</b> _____	<b>14</b>
Mixed Chicories, Butter Beans, Aged Provolone	
<b>Heirloom Tomato Salad</b> _____	<b>16</b>
Feta, Chickpea Crunch, Shallot, Pepperoncini	
<b>Delicata Squash</b> _____	<b>14</b>
Labneh, Zhug, Pistachio Dukkah	
<b>Oyster Mushrooms</b> _____	<b>15</b>
Sunflower Puree, Herb Oil, Crispy Onion	
<b>Green Tomato Carpaccio</b> _____	<b>15</b>
Roasted Corn, Fried Green Tomato Pickles, Old Baioli	
<b>Roasted Okra</b> _____	<b>14</b>
Romesco, Cherry Tomatoes, Okra Chili Crisp	
<b>Blistered Shishito</b> _____	<b>13</b>
Spicy Mayo, Benne Seed, Lemon	
<b>Corn &amp; Mushroom Campanelle</b> ___	<b>29</b>
Oyster & Chanterelle Mushroom Conserva, Miso Corn Puree, Leeks, Bonito	

## Seafood

<b>Smoked Fish Dip</b> _____	<b>15</b>
Benne Seed Crackers, Green Tomato Pickles	
<b>Fried Oysters</b> _____	<b>16</b>
Deviled Egg Sauce, Bread & Butter Pickles	
<b>Spaghetti &amp; Crab</b> _____	<b>28</b>
Lemon, Parsley, Shallot & Calabrian Chili Butter, Benne Crumb	
<b>Potato Crusted Tilefish</b> _____	<b>38</b>
White Gazpacho, Marcona Almond, Cucumber, Pickled Grape	
<b>Lowcountry Seafood Pilau</b> ___	<b>38/69</b>
Charleston Gold Rice, Field Peas, Shrimp, Clams, Crispy Fish	
<b>Sourdough Boule</b> _____	<b>6</b>
Whipped Butter, Maldon Salt	

## Meat

<b>Steak Tartare *</b> _____	<b>17</b>
Ranch, Potato Skins, Cured Egg Yolk	
<b>Crispy Chicken Wings</b> _____	<b>15</b>
Kung Pao Sauce, Togarashi Peanuts, Scallions	
<b>Pork Agnolotti</b> _____	<b>29</b>
Zipper Pea Soubise, Peppers, Cracklins, Sweet & Sour Onion, Pecorino	
<b>Keegan-Filion Pork 'Milanese'</b> ___	<b>29</b>
Tzatziki, Green Tomato, Red Onion, Lemon, Cucumber	
<b>Bistro Steak *</b> _____	<b>39</b>
Potato Gratin, Manchego, Brussels Leaves, Brava	



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

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