

Produce

Italian Chopped Salad _____	14
Mixed Chicories, Butter Beans, Aged Provolone, Italian Vinaigrette	
Root Vegetable Carpaccio _____	13
Buttermilk Crumble, Root Top Pesto	
Maitake Mushrooms _____	15
Sunflower Puree, Herb Oil, Crispy Onion	
Smoked Beets _____	14
Labneh, Everything Melba, Pickled Onion	
Roasted Okra _____	14
Romesco, Cherry Tomato, Cotija, Peanuts	
BBQ Glazed Squash _____	13
Peperonata, Pepita, Squash Chutney, Feta	
Ricotta Gnocchi _____	28
Forest Mushroom, Brodo, Parmesan	

Seafood

Smoked Fish Dip _____	15
Benne Seed Crackers, cornichons	
Crudo * _____	18
Apple Fennel Salad, Calabrian Vinaigrette, Pine Nut, Crispy Potato	
Fried Oysters _____	16
Deviled Egg Sauce, Bread & Butter Pickles	
Spaghetti and Clams _____	28
Nduja, Fall Greens, Bread Crumbs	
Poached Grouper _____	37
Boullibaisse, Saffron Cream, Herb Crouton	
Lowcountry Seafood Pilau _____	69
Charleston Gold Rice, Field Peas, Shrimp, Clams, Crispy Fish	
Roasted Whole Snapper _____	65
Potatoes, Fennel, Olive, Lemon, Salsa Verde	

* 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

Meat

Duck Liver Mousse _____	15
Toasted Sourdough, Brandied Fig, Pickled Mustard Seeds, Mustard Frills	
Twice Baked Sweet Potato _____	16
Tasso, Cornbread, Goat Cheese	
Steak Tartare * _____	17
Caesar Aioli, Parmesan Crisp, Capers	
Sausage Lumache Verde _____	27
Italian Sausage, Field Peas, Pecorino	
Keegan-Filion Pork 'Milanese' _____	29
Parsnip, Apple, Cabbage, Remoulade	
Bistro Steak * _____	39
Bourguignon Vegetables, Pickled Mushroom, Bordelaise	

Bread from Brown's Court _____	5
Whipped Butter, Maldon Salt	

