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
Bouillabaisse, 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

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 The Daily 5
Whipped Butter, Maldon Salt

* 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