

FIRST

Southern Fried Chicken Skins with Hot Sauce and Honey \$6

A Tasting of the South's Finest Hams HUSK Condiments \$14

NC Rabbit Stew with Black Pepper Dumplings \$12

Salad of Maria's Lettuces with Roasted Beets and Asher Blue Cheese,
Steens' Cane Syrup-Peanut Vinaigrette \$9

Roasted Parsnip Soup NC Smoked Duck Relish and Cheese Straw Crumble \$11

A Salad of Kurios Farms Tomatoes and Bibb Lettuce Shaved Fennel and Radish \$12

Dave's Wood Fired Clams with Benton's Sausage, Braised Peppers and Cream, Crispy Bread \$14

Crispy Pork Terrine Carolina Gold Rice with Country Ham, Slow Poached Farm Egg
and Pickled Sunchokes \$13

SUPPER

Wood Fired Keegan-Fillion Chicken with Sweet and Sour Cabbage, Geechie Boy Grits,
WV Ramp Relish \$22

Wood Fired Sheepshead, Thackeray Farms Fennel and Carrots, Creamed Leek and Potato Puree,
FL Red Navel \$22

Beef Tenderloin from Gaffney, SC with Billy's Broccoli, Palmetto Sweet Onions
and Confit Potatoes, Marrow Jus \$26

NC Duck Breast with Anson Mills Farro and Winter Squash, Maria's Kale, Red Eye Gravy \$24

Cornmeal Dusted Triggerfish a Succotash of Field Peas and TN Preserved Tomatoes, Bacon Jam \$22

Duo of Fudge Farms Pork Wood Fired Turnips and Oyster Mushrooms, Brussels, Brown Butter \$22

Country Sausage Stuffed SC Quail with Sea Island Red Peas, Watercress and Pickled Peach Jus \$23

SIDES FOR THE TABLE (\$7)

Salt Roasted Beets with Peanut and Steens' Cane Vinaigrette

A Skillet of Benton's Bacon Cornbread

Creamed Garden Greens with Jowl Bacon

Baked Geechie Boy Grits with Bentons Sausage, Mushrooms and Buttermilk Cheddar

A Skillet of TN Cheddar Macaroni and Cheese

Anson Mills "Hoppin John"