

Small Plates

Butter Bean Hummus- pickled vegetable relish, fried saltines, celery, benne seeds \$14

Octopus a la Plancha- sausage, chickpeas, piquillo peppers, roasted garlic, onion soubise, caper, olive, lemon, saba, soft herbs \$16_{gf}

Roast Bone Marrow- herb bread crumbs, toast, red wine jus \$15

Fried Green Tomatoes- sweet & spicy red pepper jam, chow chow, pimento cheese \$12

Spring Tarte Tatin- caramelized onions, bacon, asparagus, goat cheese, madeira, fried egg \$14

Local Lettuces- marinated tomato, cucumber, fine herbs, red onion, crispy sea island red peas, parmesan cheese, vegetable drippings vinaigrette \$9_{gf}

Wedge Salad- braised bacon, blue cheese, tomatoes, pickled red onions, buttermilk dill dressing \$14_{gf}

“Carolina Hot Oyster”- spicy fried okra & oysters, hot pepper relish, buttermilk dill dressing \$15*

Fried Chicken Livers- hoppin john, carolina mustard bbq, crispy greens \$12

Jalapeño Cheddar Cornbread- whipped sorghum butter \$5

Parties of 9 or more will be served family style.

consuming raw or undercooked proteins may cause food borne illness

We are not a nut or gluten free kitchen we will do everything we can for dietary requests.

Please notify us of all allergies, we do not list every ingredient in our menu descriptions.

Large Plates

Shrimp & Grits- corn, trinity, calico peas, butter beans, sofrito, tomato creole sauce \$26_{gf}

Blackened Catfish- shrimp, fried oysters, jefferson red rice, tasso, trinity, red roux \$27

Shrimp and Crab Rice- carolina gold rice, okra, bacon, trinity, benne seeds, cilantro vinaigrette \$27_{gf}

Seared Flounder Pasta- tagliatelle pasta, baby carrots, spring onions, kale, asparagus, english peas, tomato conserva, rocket pesto \$28

Mahi Mahi- “escovitch vegetables”, anson mill’s farro verde, spicy red curry coconut sauce \$29

N.Y. Strip 14oz- umami rub, steak fries, petite salad, red wine sauce \$36*_{gf}

Keegan-Filion Pork Chop- spaetzle, rhubarb, kale sofrito, mustard jus \$23_{gf}

Smashed Lucky Burger- two 4oz S.E. family farms ground beef patties, sweet & spicy pepper jam, lettuce, pickled red onions, baby swiss, hand cut braised bacon, brioche bun, garlic parmesan fries \$21*

Jesse Blanco Burger- two 4oz S.E. family farms ground beef patties, fried chicken skins, serrano pepper aioli, smoked gouda, mixed greens, brioche bun, garlic parmesan fries \$18*

Half a Fried or Roasted Chicken- beer & bacon braised collard greens, honey hot sauce \$24

Herb Roasted Whole Fish- grits, shaved vegetables, salsa verde \$mkt_{gf}

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Vegetables & Grains

Beer Braised Collard Greens
boiled peanuts \$6/\$11

Roast Brussels Sprouts
bacon, benne seeds \$6/\$11

Canewater Grits
parmesan cheese \$6/\$11gf

Boursin Cheese Potato Gratine
\$6/\$11

Drunken Beans
butterbeans, ham hocks, coriander
crema, onions, cilantro \$7.5/\$14

Roast Cauliflower
caper, raisins, almonds, saba \$7/\$13gf

Garlic Parmesan Fries \$5/\$9gf

Pimento Mac & Cheese
country ham, english peas,
bread crumbs \$7/\$13

Turnip Gratine
kale, herb mornay, bread crumb
\$6/\$11

Black-Eyed Peas
charred tomato \$6/\$11gf

Thyme Roasted Root Vegetables
\$6/\$11gf