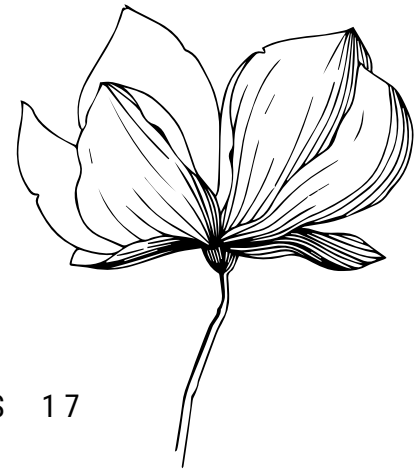


DINNER

SUMMER

“One of the greatest pleasures of my life has been that I have never stopped learning about good cooking and good food.” —Edna Lewis



shared

- PIMENTO CHEESE & BENTON HAM: PLUM TOMATO JAM, SALTINES 17
- PIG EARS: "CHEETOS" 10
- DI STEFANO BURRATA: FREESTONE PEACH, CHERRY RELISH, GRILLED BREAD 16
- BBQ'D OKRA: PICKLED SERRANO PEPPER, BOILED PEANUT, COMEBACK SAUCE 11

mains

- DRY AGED PORK CHOP: CHICKEN SAUCE, ROSEMARY 34
- CRISPY RIBS: BENNE SEED, WATERMELON RADISH, SORGHUM GLAZE 28
- TUNISIAN HARISSA MARINATED MARY'S ORGANIC HALF CHICKEN: HERBS, LIME 32
- SHRIMP & GRITS: SMOKED TOMATO, PAPRIKA SAUSAGE, HOT SAUCE 30
- NIMAN RANCH AGED TOMAHAWK: WHIPPED GREEN GODDESS, CHARRED HERBS 160

vegetables

- CAULIFLOWER: SMOKED BLUE CHEESE, CELERY, CUTINO'S HOT SAUCE 10
- HOPPIN JOHN: CAROLINA GOLD RICE, SEA ISLAND FIELD PEAS, HERB SALAD 13
- SWEET CORN SUCCOTASH: OKRA, HOLY TRINITY, ANDOUILE, SCALLIONS 12
- BROCCOLI: JERK MARINATED, CILANTRO, BENNE SEED, CITRUS 12
- SPOON BREAD: GREEN TOMATO CHOW CHOW, SMOKED BLUEBERRY, CORN JUICE 14

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS BURGERS, STEAKS, EGGS AND ALL SEAFOOD ARE COOKED TO ORDER

\$2 NOMINAL SPLIT PLATE FEE

PLEASE BE ADVISED ALTHOUGH WE TRY TO ACCOMMODATE ALLERGY REQUESTS, WE ARE NOT A GLUTEN FREE OR NUT FREE KITCHEN

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE