



cauliflower

pickled celery, smoked moody bleu, scallions, cutino's hot sauce

10

enjoy with~gruner veltliner

organic butter leaf salad

radish, satsuma tangerine, avocado, herbs, ricotta salata green goddess dressing

13

enjoy with~chenin blanc

dirty rice croquettes

duck confit, braised oxtail, carolina gold rice, black eyed peas, dende oil, collard green potlicker aioli

12

enjoy with~chenin blanc

hoppin john

sea island field peas, carolina gold rice, holy trinity, herbs

15

enjoy with~pinot noir

blackened king salmon

hay roasted sweet potatoes, candied yam puree, sorghum

27

enjoy with~red blend

maine diver scallops

oyster mushroom, vanilla, parsnip, huckleberry, brown butter

39

enjoy with~gamay noir

benny's chicken n dumplin's

mirepoix, thyme, black pepper dumplings

22

enjoy with~ sauvignon blanc

smothered niman ranch pork chop

pigeon pea & country ham gravy, hot water cornbread puree

34

enjoy with~red blend

gumbo

okra, shrimp, smoked chicken, andouille, slow roasted tomato

26

enjoy with~ huss arizona light lager

smoked beef shortrib

antebellum grits, pomegranate molasses, pickled fresno pepper, cabernet glaze

41

enjoy with~cabernet sauvignon

Sides \$8

braised greens

anson mills broken rice grits

CONSUME 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