

"One of the greatest pleasures of my life has been that I have never stopped learning about Good Looking and Good Food" — EDNA LEWIS



Sides \$9
braised greens
anson mills corn 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

cauliflower

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

10

enjoy with~gruner veltliner

pig ears

"cheetos"

9

enjoy with~chardonnay

hush puppies

smoked catfish, green onion, pimento cheese, pepper jelly, dried bonito flakes

15

enjoy with~ light lager

hamachi crudo

watermelon radish, citrus, thai mango, korean chili flake, pig ear crunch

18

enjoy with~ vermentino

butter lettuce salad

tarragon, radish, sunflower seed, farmers cheese, mustard vinaigrette

13

enjoy with~chardonnay

hoppin john

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

15

enjoy with~pinot noir

charred shrimp suya

paprika, ginger, peanut, avocado mousse, shrimp emulsion

22

enjoy with~chardonnay

nashville style hot chicken 2pc, 4pc

jalapeno granny smith apple slaw, noble white bread

16, 24

enjoy with~old style

blackened salmon

smoked eggplant puree, benne seed tahini, tomato vinaigrette

27

enjoy with~pinot noir

lowcountry purloo

oysters, shrimp, mussels, smoked andouille, roasted garlic, holy trinity, scallions, carolina gold rice

75

enjoy with~gruner veltiner

dry aged niman ranch pork chop (14oz)

green garlic, butter beans, ham hock broth, dende oil

32

enjoy with~sauvignon blanc

copper state reserve prime tomahawk (48oz)

kennebec potato, green garlic, perigord black truffle, foie gras, zhug

165

enjoy with~pinot noir