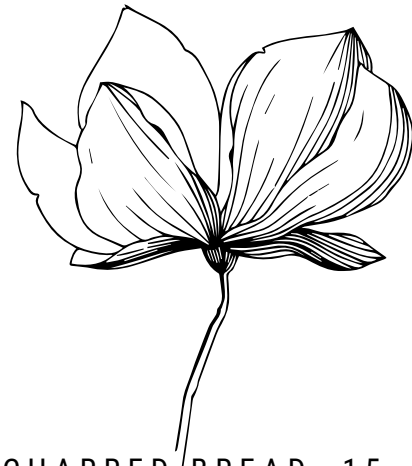


# DINNER

## FALL

“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

LOW COUNTRY POTTED PORK RILLETTES: SQUASH MOSTARDA, CHARRED BREAD 15  
CHICKEN SKINS: NAVEL ORANGE, LAVENDAR, TWISTED BEE FARMS CLOVER HONEY 10  
YESTERDAY'S HUSHPUPPIES: PEANUT ROMESCO SAUCE, COUNTRY HAM FAT AIOLI 13

### mains

GRILLED MARY'S ORGANIC HALF CHICKEN: PEANUT ROMESCO SAUCE, DENDE OIL 33  
BLACKENED SALMON: YAM PUREE, RED BELL PEPPER SAUCE 30  
GRILLED HANGER STEAK: ZHUG 39  
ROASTED NIMAN RANCH PORK LONG BONE CHOP: RED EYE GRAVY 41  
LOWCOUNTRY PURLOO: PAPRIKA SAUSAGE, MUSSELS, SHRIMP, CLAMS, CAROLINA GOLD RICE, BENNE SEED, TRINITY 75

### vegetables

CAULIFLOWER: SMOKED BLUE CHEESE, CELERY, CUTINO'S HOT SAUCE 12  
SMOKED TURKEY BRAISED COLLARD GREENS: HOT SAUCE 11  
HOPPIN JOHN: CAROLINA GOLD RICE, SEA ISLAND FIELD PEAS, HERB SALAD 13  
CHARRED HAY COOKED PARSNIPS: SUNFLOWER SEED SALSA VERDE, BUTTERMILK 13  
KING TRUMPET MUSHROOMS: "AL PASTOR", FARMERS CHEESE, BLOOD ORANGE 16

THREE COURSE TASTING MENU \$60

WINE PAIRING \$30

BLACK TRUFFLE SUPPLEMENT \$40

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