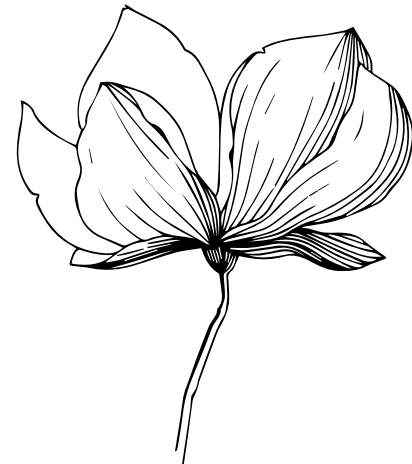


# DINNER

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



## community

CRISPY CHICKEN SKINS:NAVEL ORANGE, LAVENDAR, TWISTED BEE FARMS HONEY 11

SALT & PEPPER PIG EAR'S:YELLOW PEPPER HOT SAUCE 12

## vegetables

LITTLE GEM LETTUCE:RADISH,FETA,MINT,DILL,GREEN GODDESS DRESSING 10

HOPPIN JOHN:CAROLINA GOLD RICE, SEA ISLAND FIELD PEAS,HERB SALAD 16

CAULIFLOWER:SMOKED BLUE CHEESE,CELERY,CUTINO'S HOT SAUCE 13

GARDEN BEIGNETS:SAUCE PIPERADE, SMOKED PAPRIKA,PARSLEY & DILL SALAD 16

BUTTER BEANS:CHARRED GREEN CHILE, ROASTED GARLIC,TOMATO OIL,SCALLIONS 13

BRAISED COLLARD GREENS:CORNBREAD, SMOKED TURKEY 15

ANSON MILLS ANTEBELLUM GRITS: FRIED CHICKEN & HERB BUTTER 13

## entrees

SPAGHETTI:SONORAN PASTA CO NOODS,CRISPY CATFISH,BIANCO DI NAPOLI TOMATO SAUCE 29

WHOLE ROASTED BRANZINO:FONIO & HERB SALAD 49

BBQ'D MEATLOAF: WHIPPED POTATO, CABERNET BLACK TRUFFLE RED WINE SAUCE, SEA SALT 30

KENTUCKY FRIED QUAIL, FOIE GRAS CORNBREAD, NECK BONE GRAVY, HOT SAUCE 30

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