CHILLED

**FIRST** 

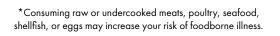
lowcountry oysters, cocktail sauce, horseradish-peanut relish, husk vinegar (6 ea)\* 23 dressed oysters, rhubarb, black radish, fennel (6 ea)\* 25 peel and eat shrimp, white bbg sauce, husk old bay (½ lb)\* 21 georgia flounder ceviche, aji amarillo, ginger, cilantro, lime\* 20 caviar, house chips, sour cream & onion mkt better fresh lettuces, winter citrus, pecan, beet, georgia feta 15 pimento cheese, benne crackers, pork rinds, husk pickles, chili, sunflower seed 14 chicken wings, fish sauce caramel, green onion 16 lady edison ham, apple, asher blue cheese, benne cracker 18 ga beef tartare, wicker white cucumber, mustard seed, tallow gioli, rye 22 hunter cattle pork, confit belly, dutch fork pumpkin, sorghum\* 40 carolina catfish, carolina gold rice grits, rainwater shiitake, kohlrabi 36 swordfish, butternut squash, heirloom grains, pumpkin seed 39 dry-aged duck, sunchoke, cauliflower, sassafras 44 châtel farm's beef, leek, turnips, gilfeather turnabaga, espagnole\* 47

HARE

white lily biscuits, smoked black pepper 10
sixby parker house rolls, benne 10

Executive Chef

a plate of southern vegetables





28