CHILLED

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 (1/2 lb) 21 caviar, house chips, sour cream & onion\* mkt better fresh lettuces, winter citrus, pecan, beet, georgia feta 15 fried pork rinds, alabama white sauce 8 lady edison ham, apple, asher blue cheese, benne cracker 18 chicken wings, fish sauce caramel, benne, spring onion 16 carolina catfish, carolina gold rice grits, rainwater shiitake, kohlrabi 36 north carolina striped bass, carrot, brown butter, sorrel, coriander 39 coal roasted chicken, sunchoke, cauliflower, sassafras 44

SHARE

a collection of southern vegetables

white lily biscuits, smoked black pepper

10
sixby parker house rolls, benne

10

châtel farm's beef, leek, turnips, gilfeather turnabaga, espagnole\*

Executive Chef
Jacob Hammer

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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