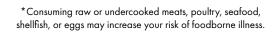


lowcountry oysters, cocktail sauce, horseradish-peanut relish, husk vinegar (6 ea)\* 23 dressed oysters, rhubarb, black radish, fennel (6 ea)\* 25 peel and eat shrimp, white bbg sauce, husk old bay ( $\frac{1}{2}$  lb) 21 north carolina striped bass ceviche, aji amarillo, jalapeño, ginger, cilantro, lime\* 20 caviar, house chips, sour cream & onion\* mkt better fresh lettuces, radish, carrot, fennel, sorghum, pecans, georgia chèvre 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 pimento cheese, hot honey, collard chow-chow, benne cracker, chives 14 beef tartare, wicker white cucumber, mustard seed, tallow aioli, caraway\* 22 hunter cattle farm pork loin, pork belly, beets, heirloom collard greens\* 40 alabama 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 34 châtel farm's beef, leek, turnips, gilfeather turnabaga, espagnole\* 47 a collection of southern vegetables 28

Executive Chef
Jacob Hammer

marsh hen mills grits, pickled squash, salsa macha

white lily biscuits, smoked black pepper





8

10