

Wednesday, May 7th, 2025

CHILLED	lowcountry oysters, cocktail sauce, horseradish-peanut relish, husk vinegar (6 ea) *	23
	dressed oysters, green tomato, basil, chamomile (6 ea) *	25
	peel and eat shrimp, white bbq sauce, husk old bay (½ lb)	21
	caviar, house chips, sour cream & onion *	mkt
FIRST	better fresh lettuces, radish, carrot, fennel, sorghum, pecans, georgia chèvre	15
	fried pork rinds, alabama white sauce	8
	pimento cheese, hot honey, husk pickles, benne cracker, chives	14
	bob wood’s ham, green peanut, ramp, peppercorn *	18
	chicken wings, brown butter, sunflower seed, herbs, thomasville tomme	16
	beef tartare, wicker white cucumber, mustard seed, tallow aioli, carraway *	20
SUPPER	hunter cattle farm pork loin, pork belly, beets, heirloom collard greens *	40
	alabama catfish, savannah rice, bradford corn, cabbage, spring onion	36
	sc wreckfish, carrot, brown butter, sorrel, coriander *	40
	gulf shrimp, marsh hen mill grits, green tomato, spring onion	37
	coal roasted chicken, honey, sweet potato, spring onion, green peanut	36
	châtel farm’s beef, leek, turnips, gilfeather turnabaga, espagnole *	47
SHARE	a collection of southern vegetables	28
	marsh hen mills grits, pickled asparagus, salsa macha	8
	braised collards, alliums	8
	monetta farms asparagus, green garlic, hollandaise	8
	white lily biscuits, smoked black pepper	10