



CHILLED

lowcountry oysters, cocktail sauce, horseradish-peanut relish, husk vinegar (6 ea)*	23
dressed oyster, salsa verde, radish	25
georgia peel and eat shrimp, white bbq sauce, husk old bay (½ lb)	21
paddle fish roe, house chips, sour cream & onion, half ounce*	30/60
osetra caviar, house chips, sour cream & onion, one ounce*	150

FIRST

better fresh lettuces, radish, carrot, fennel, sorghum, pecans, georgia chèvre	15
bbq pork rinds, alabama white sauce	8
pimento cheese, hot honey, husk pickles, benne cracker, chives	14
lady edison ham, fuji apple, smoked cheddar, black garlic, pecans, arugula*	18
chicken liver toast, black walnut, pear, herbs, arugula*	15

SUPPER

whole grilled florida snapper, summer squash, wakefield cabbage, fennel	65
heritage pork chop, heirloom tomato, fairytale eggplant, shishito, peanut*	40
carolina swordfish, tiara rice, red pepper, butter beans, basil*	45
coal roasted chicken, benne seed, carolina gold rice, okra, aji dulce	39
georgia shrimp, marsh hen mill grits, corn, vidalia onion, calabrian chili	39
hunter cattle beef, jimmy nardello peppers, potato, zucchini*	48

SHARE

a collection of southern vegetables	28
braised collards, alliums, bourbon barrel aged soy	8
marsh hen mills grits, pickled squash, salsa macha	8
white lily biscuits, smoked black pepper	10