

—Ed Lewis



cauliflower

pickled celery, smoked moody bleu, scallions, cutino's hot sauce

10

enjoy with~gruner veltliner

niman ranch crispy pig ear

"cheetos"

9

enjoy with~txakolina

yellowtail hamachi

cucumber, radish, pistachio, galia melon aguachile, mint

16

enjoy with~sancerre

crab hush puppies

creole remoulade, barrel aged fermented hot sauce

15

enjoy with~cava

hoppin john

sea island field peas, carolina gold rice, holy trinity, herbs

15

enjoy with~pinot noir

grilled watermelon salad

watermelon molasses, watermelon radish, roasted cashews

11

enjoy with~rose

charred peach

marinated peach, torn radish, ricotta, sunflower seed vinaigrette

12

enjoy with~chardonnay

low country okra & crab rice

pickled celery, dungeness crab, trinity, andouille, benne seed, scallions

27

enjoy with~pinot gris

fish 'n grits

okra, yellow corn grits, scallions, smoked tomato vinaigrette

28

enjoy with~chardonnay

skirt steak

gem lettuce salad, board dressing

31

enjoy with~pinot noir

niman ranch tomahawk steak (40oz)

smoked tomato braised okra, benne seed, smoked eggplant puree, board dressing

140

enjoy with~cabernet sauvignon

Sides:

cornbread orange blossom whipped butter 8

smoked turkey braised collard greens 8

CONSUME RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS BURGERS, STEAKS, EGGS AND ALL SEAFOOD ARE COOKED TO ORDER

\$2 NOMINAL SPLIT PLATE FEE
PLEASE BE ADVISED ALTHOUGH WE TRY TO ACCOMMODATE ALLERGY REQUESTS.
WE ARE NOT A GLUTEN FREE OR NUT FREE KITCHEN
20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE