

START

- POPOVERS 5
cultured butter, smoked honey butter
- TACOS FOR THE TABLE 29
pork shank, tortillas, cabbage, lime, radish,
jalapeños, seasonal salsas
- HEARTH ROASTED BROCCOLI 10
truffle pecorino, pine nuts, soft egg yolk, fig balsamic
- BUFFALO CAULIFLOWER 9
grilled florets, Franks Red Hot, Caveman bleu,
carrots, celery
- ROLLED SHRIMP 13
Gulf shrimp, kimchi purée, basil, navel Thai chili
- DEVILED HUEVOS 9
Swiss cheese, ballpark mustard, bread and
butter pickles, country ham
- BONE MARROW 17
smoked, roasted, onion jam, bitter greens

- HAND CRANKED SAUSAGE BOARD 11
seasonal sausages, pickled vegetables,
mustards, pretzel baguette
- DUCK + ONION SOUP 11
duck confit, sweet onions, challah, Gruyère
- SWEET CORN SOUP 7
blue crab, brown butter, Espelette, popcorn

Tartines

- PICK ONE 5 • PICK THREE 13
Gulf shrimp, pickled onion, avocado, corn, cilantro
whipped goat cheese, fresh berries, prosciutto,
fermented honey, basil
smoked salmon, dill, cream cheese, cucumbers,
egg yolk, fried capers
chicken liver mousse, bread and butter pickles,
Fresno pepper



COLDWATER OYSTERS 17
burnt lemon, thyme,
honey

STEAK TARTARE 14
oyster mayo, egg,
BnB pickles, sourdough

OYSTERS OF THE RICH
AND FAMOUS 90
bottle of bubbly, caviar, micro celery

GREENS

- KALE + APPLE 12
early apple, red onion, cornbread, cherries,
cider vinaigrette
- BEETS² 11
red and golden beets, citrus, hazelnut, mint,
goat cheese

- AVOCADO + FENNEL 10
avocado, fennel, pistachio, key lime, mint,
quinoa, chili oil
- BIBB SALAD 12
mango, spiced pecans, red onion, heirloom
tomato, benne seed vinaigrette

MEAT

- STEAK, CHOPS & MORE
- 12 OZ BONE-IN FILET 49
 - 24 OZ. GRAIN FED PORTERHOUSE 52
 - 12 OZ. WAGYU NY STRIP 65
 - 16 OZ. NIMAN RANCH LONG BONE PORK CHOP 36
 - ROSEMARY RUBBED LAMB RACK 44
 - DUCK BREAST 23

- LOCAL STEELBACH CATTLE
(LIMITED AVAILABILITY)
- 8 OZ. FILET 39
 - 9 OZ BASEBALL SIRLOIN 28
 - 16 OZ. BONELESS RIBEYE 43
 - 16 OZ. BONE-IN NY STRIP 44
 - 32 OZ. TOMAHAWK RIBEYE 78



PLATES

- MAUD'S FRIED CHICKEN 21
48-hour brine, potato starch, honey hot sauce
- SCALLOP 36
brown butter, sweet potato, fennel, mulled cider,
benne, pomegranate
- SHORT RIB 32
corn spoonbread, watermelon, farmer cheese, mint
- GROUPEL 34
brioche, shrimp, andouille, Savannah red rice,
tomato water, sweet basil
- SPIT ROASTED CHICKEN 26
Carolina spice, potato puree, sweet corn, okra,
rosemary
- TEA SPICED TUNA 29
jasmine tea, Carolina gold rice, cashew, ginger, pole
beans, soft herbs

SHARE

- POUTINE 10
duck confit, cheese curds, duck gravy, rosemary
- BRUSSELS SPROUTS 8
sherry, maple, benne seed, cured egg yolk
- EMBER BAKED POTATO 7
crème fraiche, cheddar, bacon, cultured butter, chive
- CARROTS 9
charred heirloom carrot, fermented honey, labneh,
cilantro, hazelnuts
- MAC AND CHEESE 11
campanelle pasta, Gruyère, lemon, thyme, panko
- ROASTED VEGETABLES 9
tomato, onion, cucumber, Kalamata aioli, basil, oregano
- HERBED POTATOES 8
red creamer, rosemary, sage, tarragon aioli

LOCATION ARMATURE WORKS • 1902 N. OLA AVE

EXEC. CHEF: NATHAN HARDIN

CONSUMER INFORMATION There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. CONSUMER ADVISORY Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.