

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

DEVEILED 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

Raw

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

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
GROUPER 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 fraîche, 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

Nathan Hardin