



*Seasonal Offerings
Spring 2019*

~ SNACKS ~

SMOKED FISH DIP *benne seed crackers* 7
DEVILED EGGS 7
SCRAPPLE FRIES *mushroom ketchup* 7
CRISPY CHICKEN BUN *spicy mayo, pickles* 8
CHICKEN TAIL SKEWER *sorghum, benne seed* 3
PICKLED SHRIMP *Old Bay saltines* 5

~ TO SHARE ~

BUTTERMILK BISCUITS 8
*churned butter, baked to order
raw local honey & seasonal preserves* 2

MAC & CHEESE *Julep spam* 8.5

GUMBO Z'HERBES *Carolina Gold rice griddle cake* 14

REBEL FARM GREEN SALAD *radish, rye, egg, caraway vinaigrette* 11

BLACKENED SALMON BELLY *potato chip, horseradish, chervil, buttermilk, roe* 15

ROCKY MOUNTAIN OYSTERS ROCKEFELLER *absinthe creamed spinach, breadcrumbs* 12

BUTCHER SPECIAL *limited availability* MP

ROASTED LAMB WITH ANCHOVIES & HAM (c. 1885) *chicken fried artichoke, three bean salad* 30

SPRING VEGETABLE BLANQUETTE *daikon, potato, turnip, spring onion, mushroom, cabbage heart* 18

*PORK & OYSTER SAUSAGE *whiskey mash grits, hopped celery* 17

FISH N'GRITS *saltine crusted salmon, Anson Mills rice grits, cucumber, sorrel, pickled clam, radish, rhubarb* 24

SPRING CHICKEN FRICASSEE *mushroom, peas, carrot, bee pollen & black pepper cornbread* 22

~ FAMILY STYLE SUPPER ~

*serves 2-5 guests ~ limited availability
served with seasonal accompaniments, biscuits & pickles
~MP~*

In the Kitchen: Kyle Foster, Justin Benavidez, Matthew Stahlecker, Peter McCoy, Barrett Baskette, Charles Gill

~ 20% gratuity added for parties of six or more ~

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*