



*Seasonal Offerings
Summer 2019*

~ SNACKS ~

DEILED EGGS 7
SCRAPPLE FRIES *mushroom ketchup* 7
CRISPY CHICKEN BUN *spicy mayo, pickles* 8
CHICKEN TAIL SKEWER *soy, sorghum, benne seed* 3
CORN FRITTERS *sauce remoulade* 7

~ TO SHARE ~

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

MAC & CHEESE *Julep hot link* 8.5

REAL DILL TOMATO ASPIC *heirloom tomatoes, old bay Saltines* 6

REBEL FARM GREENS *corn ash ricotta, cornflakes, dried strawberries, zucchini, corn vinaigrette* 11

BUTCHER SPECIAL *limited availability* MP

CAROLINA GOLD RICE WAFFLE *sunset carrots, carrot stem relish, coffee gastrique* 18
add country ham 6

SUMMER SOUTHERN CORN *masa, Anson Mills hominy, sweet corn, summer squash* 18

ANSON MILLS ROSE BANK GRITS *wild caught brown shrimp, Real Dill pickled okra, worcestershire* 20

STRIPED BASS EN PAPILOTE *smoked xo, zucchini, summer vegetable slaw* 21

OAK GRILLED CHICKEN *BBQ demi-glace, corn succotash, shallot relish* 22

*CORNFLAKE FRIED PORK CHOP *watermelon, tomato & peanut salad, Anson Mills cornbread* 25*

*** ~ FAMILY STYLE SUPPER ~ ***

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

In the Kitchen: Kyle Foster, Justin Benavidez, Matthew Stahlecker, Chris Lamorie, 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.