

## **FIRST TINGS FIRST**

**DEHYDRATED OKRA CRISPS \$6**  
BEREBERE OKRA CRISPS, FENNEL LABNEH

**DEVILED EGGS \$6**  
FIELDS FARM BROWN EGGS CROSTINI

**LACINATO KALE SALAD \$8**  
WARM GREENS, PECANS, STRAWBERRIES,  
BACON DRESSING

**ROASTED GHEE CARROTS \$6**  
FIELDS FARM CANDIED CARROTS

**CHARRED ASPARAGUS \$6**  
CHARRED ASPARAGUS WITH GARLIC OIL

**MAC N CHEESE \$6**  
A BLEND OF SHARP & MILD CHEDDAR,  
SMOKED GOUDA, PARMESAN

**CJ COLLARDS \$6**  
SMOKED HAM HOCK, COLLARDS

**GENTRY BOURBON SALMON \$11**  
BOURBON CURED SALMON, ROSTI POTATO

## **GOING HAM**

**HERITAGE PORK CHOP \$22**  
PAN GRAVY, COLLARDS, ROASTED SWEET POTATO

**CREOLE BRASIED TILEFISH \$19**  
SOY BEAN SUCCOTASH BLUE GRITS

**CRISPY CHICKEN \$19**  
SOUTHERN FRIED CHICKEN, MAC N' CHEESE, CJ COLLARDS

**AWENDAW 10-MILE BOIL \$28**  
LOCAL SEAFOOD, SAUSAGE & POTATOES IN A GEECHEE BROTH

**BOURBON AU POIVRE HANGER STEAK \$26**  
TENNESEE FARMS HANGAR STEAK, HERB BUTTER, ROASTED SWEET POTATO, CHARRED ASPARAGUS

**SHRIMP N' GRITS \$25**  
LOCAL SHRIMP, TOMATO SHRIMP BROTH, BLUE CORN GRITS



## **THIS N' THAT**

**BULLS BAYS OYSTER CLUSTER \$12**  
STEAMED OYSTERS, BLOOD ORANGE

**DEVILED CRAB \$14**  
LOCAL BACKFIN LUMP BLUE CRAB

**SPAGHETTI SQUASH \$9/\$14**  
STEWED TOMATO & SPRING ASPARAGUS  
OR DOWNHOME COUNTRY RAGOUT

**BURGER DU JOUR \$ priced daily**  
HOUSE GROUND, BRIOCHE, DRESSED GREENS