

CHILLED	bear creek beef tartare*, savoy cabbage, chili, burnt garlic, oregano	19
	alabama shrimp, preserved cantaloupe, bay, sour garlic, lime	18
	topsail oysters, flowering dill mignonette, benne oil	26
	yellowfin tuna, lemon verbena shoyu, green tomato	31
FIRST	pimento cheese, chow-chow, benne seed wafers	14
	autumn lettuces, honey crisp apple, blue cheese, black walnut, golden raisin	16
	fried carolina gold rice, pork belly, pepper jelly, carolina bbq	20
	roasted delicata squash, miso caramel, pecan, sequatchie cove coppinger	19
	roasted wavelength oysters, holy basil butter, lime	31
SUPPER	bucksnort trout, carolina gold rice, pole bean, corn, smoked cheddar	42
	joyce farms chicken breast, shiitake, eggplant, ramp, shiso	38
	bear creek heritage pork*, sea island rice peas, gold bar zucchini, marigold	43
	jerk shrimp & grits, hominy, green tomato, burnt scallion	37
	bear creek beef*, nardello, okra, black garlic, summer pepper jus	53
	gulf swordfish, 'nduja, cherry tomato, collards, horseradish	45
	bear creek dry-aged ribeye*, horsey sauce	MKT
SHARE	buttermilk cheddar biscuits	8
	heritage cornbread	12
	farro, butternut squash, sweet potato, pepitas	12
	a plate of southern vegetables	30