

Cocktails

- SPRING FLING, Vodka, Pomegranate, Basil, Citrus, Soda - 17
- CHASING GHOSTS, Mezcal, Tequila, Mint Tea, Citrus, Smoked Pineapple, Milk Clarified - 18
- A DIFFERENT SHADE OF BLUE, Rum, Cantaloupe, Lime, Blue CuraçO - 18
- CAN-CAN I KICK IT? Pisco, Rhubarb Amaro, Strawberry, Lemon, Burlesque Bitters - 17
- NIGHT MOVES, Gin, Floreale Vermouth, Cucumber- Jasmine, Sunchoke - 17
- STRANGE BREW, Borghetti Espresso Liqueur, Amaro, Cardamom - 17

<i>Husk Old-Fashioned</i>	HUSK LARCENY BARREL PROOF, MADEIRA, SORGHUM	26
<i>Manhattan Project</i>	HUSK WILLETT 9 YEAR SINGLE BARREL, BAROLO CHINATO, BOKER'S	46

Chilled

- BEEF TARTARE*, Savoy Cabbage, Chili, Burnt Garlic, Oregano - 19
- ALABAMA SHRIMP, Blood Orange, Bravo Radish, Togarashi, Shiso - 20
- MURDER POINT OYSTERS, Kimchi, Cucumber - 28

First

- PIMENTO CHEESE, Pie Crust, Cucumber, Sweet & Sour, Onion, Peanut - 17
- SPRING LETTUCES, Strawberry, Green Goddess, Coppinger, Fried Shallot - 18
- BENTON'S COUNTRY HAM, Parsnip, Pumpkin Seed, Cocoa Nib - 23
- FRIED CAROLINA GOLD RICE, Pork Belly, Pepper Jelly, Carolina BBQ - 20
- NEW POTATO, Burnt Garlic Mayo, Fennel, Chorizo - 21
- ROASTED MURDER POINT OYSTERS, 'Nduja Butter, Lime - 31
- ENGLISH PEAS, Lemon Herb Ricotta, Benne, Guajillo, Ramp - 20

Supper

- SHRIMP & GRITS, Green Gumbo, Jalapeño, Kale, Benne - 38
- JOYCE FARMS CHICKEN BREAST, Cabbage, Conch Peas, Hazelnut, Miso - 39
- HERITAGE PORK*, Farro, Spring Onion, Collards, Black Garlic BBQ - 43
- BUCKSNORT TROUT, Carolina Gold Rice, Green Garlic, Peanut, Ginger - 43
- BEAR CREEK STRIP STEAK*, Asparagus, Sunchoke, Sunflower Seeds- 54
- BEAR CREEK DRY-AGED RIBEYE*, Party Butter - MKT

Share

- BUTTERMILK CHEDDAR BISCUITS - 8
- HERITAGE CORNBREAD - 12
- BUTTERBEANS, CHOW CHOW - 12
- A PLATE OF SOUTHERN VEGETABLES - 30

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.