

## Cocktails

- SUMMER FLING, Vodka, Pomegranate, Basil, Citrus, Soda - 17
- PAY THE GHOST, Rum, Mint, Lime, Squash Amaro, Milk Clarified - 18
- AURA FARMER, Tequila, Carrot-Pepper Shrub, Lime, Celery - 17
- TALK TO ME, GOOSE, Gin, Maraschino, Blueberry, Lavender Shrub, Lemon - 17
- NIGHT MOVES, Gin, Dry Vermouth, Cucumber, Tomato Water, Jasmine - 17
- STRANGE BREW, Borghetti Espresso Liqueur, Amaro, Cardamom - 17

<i>Husk Old-Fashioned</i>	HUSK ELIJAH CRAIG "VOL. 4", MADEIRA, SORGHUM, BLACKSTRAP BITTERS	28
<i>Manhattan Project</i>	HUSK WILLETT 9 YEAR SINGLE BARREL, BAROLO CHINATO, BOKER'S	46

## Chilled

- YELLOWFIN TUNA, Beet, Yuzu, Aji Amarillo, Anise Hyssop - 32
- ALABAMA SHRIMP, Blood Orange, Bravo Radish, Togarashi, Shiso - 20
- BEEF TARTARE\*, Savoy Cabbage, Chili, Burnt Garlic, Oregano - 19
- MURDER POINT OYSTERS, Kimchi, Cucumber - 28

## First

- PIMENTO CHEESE, Pie Crust, Cucumber, Sweet & Sour, Onion, Peanut - 17
- SPRING LETTUCES, Green Goddess, Patty Pan Squash, Kenny's Norwood, Fried Shallot - 18
- BENTON'S COUNTRY HAM, Peach, Horseradish, Tarragon - 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

## Supper

- SHRIMP & GRITS, Green Gumbo, Jalapeño, Kale, Benne - 38
- JOYCE FARMS CHICKEN BREAST, Cabbage, Conch Peas, Hazelnut, Miso - 39
- HERITAGE PORK\*, Gold Bar Zucchini, Green Tomato, Gold BBQ - 43
- BUCKSNORT TROUT, Carolina Gold Rice, Green Garlic, Peanut, Ginger - 43
- BEAR CREEK STRIP STEAK\*, Fairytale Eggplant, Smoked Tomato, Shiso- 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.