

To Dine



February 20, 2025

- PLATES -

Sweet Potato Roll 7

Chesapeake Catfish, Preserved Ramp

Half Dozen Dune Fox Oysters 23

Keepwell Fig & Leaf Vinegar Mignonette

Sliced Autumn Olive Farm Ham Sandwich 15

Bread and Butter Pickle, Fish Pepper Mayo

Embered Fireside Farms Koginut Squash 19

Sweet Potato Black Truffle Sauce, Oyster Mushroom

Charred Winter Turnips 17

Hinona Kabu, Charred Hakure, Bacon Vinaigrette

Smoke In Chimneys Rainbow Trout 37

Carolina Gold Rice Grits, Baby Carrot, Sunchoke Relish

Grilled Black Hawk Farm Sirloin 40

Celery Root Puree, Charred Kholrabi, Beef Diane Sauce

Anson Mills Yellow Cornbread 13

Sorghum Butter

Meadow Creek Dairy Galax Cheese 17

Apple Butter, Black Pepper Crackers

Flourless Chocolate Cake 12

Madeira Ice Cream, Pecan Praline, Raspberry

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

A 20% service charge is included in the final bill to ensure our entire staff earns a competitive wage. Gratuity is welcomed but not expected.