



❁ snacks ❁

FRIED CHESAPEAKE OYSTERS

Deviled Egg Aioli 12

PIMENTO CHEESE

Ritz Crackers, Cajun Pecans, Pepper Jam 10

SEA ISLAND PEA DIP

Duck Fat Saltines, Benne Seeds 9

❁ smalls ❁

HONEY GEM LETTUCE

*Farm Goat Cheese, Sugar Snap Peas, Heirloom Radish,
Lemon-Poppyseed Ranch, Wasabi Peas 16*

CHARLESTON CRAB TARTINE

*Lump Crab, Duke's, Basil, Tomato Confit,
Voodoo Chips, Yuzu 20*

GRIDDLED ASPARAGUS

*Goat Gouda, Garlic Textures, Almond Crumble,
Spring Flowers & Herbs 17*

HUDSON VALLEY FOIE GRAS "SHORTCAKE"

*Tellicherry Pepper Biscuit, Carmelized Onion Jam,
Whipped Buttermilk, Harry's Berries, Georgia Peanuts 24*

SWEETBREAD & WAFFLES

*Chicken-Fried Sweetbreads, Bacon Marmalade,
Malted Waffle, Caper-Veal Jus 18*

HAMACHI CRUDO

*Avocado Mousseline, Pickled Ramps, Local Buttermilk,
Fried Cornbread, Crisp Chorizo 18*



CHEF & PARTNER HAMILTON JOHNSON / GENERAL MANAGER ADRIAN CANE

BEVERAGE DIRECTOR GREG ENGERT / WINES BY ERIN DUDLEY / COCKTAILS BY NICK FARRELL

NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS

MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

❁ mains ❁

SHRIMP & GRITS

*Smoked Pork, Scallion, Piquillo Pepper, Anson Mill Grits,
Tabasco-Shellfish Nage 31*

SWORDFISH SCHNITZEL

*Rock Shrimp Chowder, Yukon Gold Potato, Leeks,
Green Tomato Tartar, Preserved Lemon, Wilted Greens 33*

MALLARD STEAM BURGER

*Double Smash Patties, American Cheese, Iceberg,
Pepperoncini Mayo, Martins Seeded Roll 22*

SMOKED ELYSIAN FIELDS LAMB

*Spring Onion, Charred Apricot, Dandelion Greens,
Birch Beer-Lamb Jus 35*

SOUTHERN FRIED GREEN TOMATOES

Hearth-Roasted Collard Greens, Sea Island Pea Vinaigrette 27

CARPETBAGGER STEAK

*Anise-Rubbed Flat Iron, Buttered English Peas,
Crispy Oysters, Morel Mushroom Hollandaise 42*

PENNSYLVANIA PEKIN DUCK

*Seared Spiced Breast, Asparagus,
Carrot Fondue, Pickled Mushrooms, Honey-Thyme Jus 36*

(ADD FOIE GRAS TO ANYTHING - 18)

