6	DIN	NER		
\mathcal{O} .	SMALL	PLATES		
Mississippi Catfish Dip 17 moked Catfish, Cream Cheese, Fried rackers		Dry Aged 1	*Beef Tartare Dry Aged Filet, Shallots, Alabama White BB(Chives, Chicken Skins	
Hummus Black Eyed Pea Hummus, EVOO, Butter Ci	15 rackers	Deviled	Deviled Egg Whipped Egg Yolks, Cornichon, Osteria Cavi	
Biscuits & Pimento Cheese Buttermilk Biscuits, Seasonal Jam	12	Bread පි		8
	LARGE	PLATES		
Oxtail 양 Grits Marsh Hen Farms Heirloom Purple Grits, Braised Oxtail, Confit Cipollini Onions	38	CAB Filet 45 Day Dry A French Bean	ged 8oz CAB Filet, Potato Cake,	4
Hoppin John Carolina Gold Rice, Smoked Turkey, Blac Eyed Peas, Crispy Okra	27 ck	Oven Roaste	Whole Fish Oven Roasted, Red Collard Green Gremolata Duck Fat Potatoes	
Cacio e Pepe House Made Bucatini. Smoked Black Pepp Aged Parmesan, Bread Crumble +8 chicken +12 Steak	er, 28	Half Chicl Citrus Herb, Sprouts, Nat	Crushed Potatoes, Brussel	3
Faroe Island Salmon Butter Beans, Braised Fennel, Preserved I		Whipped Po	30ne piced, Niman Ranch Lamb,Red tatoes, Asparagus Chermoula	4
2 CAB Fries	ETC. Bu 40z Patties, Pimer +4 Truffle I	rger nto Cheese, French	25	0
		ENS		ÞØ
а т	1 Ochk	- -	Kale Salad	
Green Tomato Fried Green Tomatos, Burrata, White Balsamic, Basil	Cobb Salad Baby Greens, Buttermilk Dressing, Local Corn, Heirloom Tomatoes		Kale, Butter Lettuce, Cornbread Croutons, Ricotta Salata, Green	
		liments Salmon +Steak 12	Goddess Dressing	
SIDES		DESS	ERTS	
Fries/Truffle Fries	12/14	Not Your	Not Your Grandma's Banana Puddin'	
Asparagus	12			
Mac ピ Cheese	12		Chess Pie	12 13
Collard Greens (v)	12	Upside I	Upside Down Apple Pie	
Brussel Sprouts	12			
Whipped Potatoes /Gravy	12			

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Although every effort is made to accommodate food allergies, we cannot guarantee meeting your needs. Please make allergies known to your server. 20% gratuity will be added to your bill.



experience. Taste. cocktails.