



Sharable

hushpuppy (V) - <i>red bell pepper jam, Alabama white sauce, shallots</i>	7
arancini (V) - <i>Carolina gold rice, smoked mozzarella, basil, tomato butter</i>	11
butcher board - <i>house made sausage, pate, pickles, mostarda</i>	16
griddle cakes (V, GF) - <i>sweet corn relish, mushroom conserva, chimichurri, crème fraiche</i>	12
Harold & Lillian - <i>smoked fish, jammy egg, beet cream, house pickles</i>	14

a portion of Harold & Lillian sales are donated to local Jewish Foundations & Charities

Small Plates

**add shrimp or chicken \$4*

gnocchi - <i>pork & mushroom ragout, pecorino cheese</i>	15
octopus - <i>sunchokes, saffron aioli</i>	13
lowcountry cassoulet - <i>local shrimp, house marguez sausage, Sea Island peas, white beans</i>	15
frisee & arugula salad - <i>warm bacon-sherry vinaigrette, radish, jammy egg*</i>	10
green & grain salad (V) - <i>butter bean puree, pecan, feta, smoked onion vinaigrette</i>	12

Main

chicken n dumplings - <i>house Roman gnocchi, speckled butter beans, autumn squash</i>	20
butter poached shrimp - <i>Red Royal & local shrimp, field peas, celery root puree, watercress</i>	23
hanger steak au poivre - <i>charred kale salad, shallot butter potatoes, brandy demi</i>	24
hand-rolled linguine (V) - <i>butternut puree, pea shoot pesto, smoked pecan, house ricotta</i>	18
smashed Cabin burger - <i>cheddar, house mustard, aioli, pickles, lettuce, tomato, onion, fries</i>	14

add bacon or sunny egg \$1.50

sweets

fudgy brownie & ice cream	8
seasonal fruit crisp with ice cream	8
ice cream float	8