

CHILLED]

SMOKED SCALLOP CRUDO avocado, citrus, aji chili, mustard oil, popped sorghum 11
PICKLED CAROLINA SHRIMP green onion remoulade, horseradish cocktail sauce 13
YELLOWFIN TUNA corn puree, baby tomato, mirliton squash, lime, papalo, benne seeds 14

GRAZE

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LOUISIANA CRAWFISH FRITTERS hot pepper jelly, buttermilk aioli 12 CHICKEN LIVER MOUSSE toasted pumpernickel, pickled sunchoke relish, chicken cracklings 10 CRISPY ROCK SHRIMP buttermilk marinated, baby tomato relish, comeback sauce 14 POTTED PORK CONFIT house mustard, cornmeal crackers, peppadew relish, onion jam 11 PIMENTO CHEESE house pickles, Kat's toasted benne seed pocket bread 10 FRIED OYSTERS smoked bacon, spinach, herbsaint butter, green tomato jam 14

GREENS & SOUP

SOUTH HOUSE pickled corn, local vegetables, spiced brioche, cider-mustard vinaigrette 9 BABY GEM LETTUCE fried green tomato, white anchovy, smoked gouda caesar 10 HEIRLOOM TOMATOES upland cress, ember roasted beets, farmer's cheese, peanut chutney 11 REALLY GOOD CORN SOUP blue crab beignet, red root, lime, buttermilk 9

PLATES

PRESSED LAMB SHOULDER vadouvan spiced, farro verde, bacon, mustard greens, fig jam 26 WOOD GRILLED CHICKEN smoked mushroom pirlou, brussel sprouts, sweet and sour onion jam 22 WRECKFISH butter beans, grilled corn, tomato, peppers, crawfish fricasee 26 BERKSHIRE PORK spoonbread, creamed collards, boudin croquette, sorghum molasses 24 CORNMEAL GNOCCHI fennel puree, escarole, red wine mushroom jus, soft cooked egg 19 CAROLINA WHITE SHRIMP caramelized trinity, anson mills lobster grits, mirliton squash slaw 28 SIRLOIN STRIP STEAK thumbelina carrots, crispy potato, bourbon steak sauce, parmesan fondue 28

THIS WEEK'S SPECIALS

OYSTERS / served by the piece

WILDCAT COVE Hood Canal, WA 2.5

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MISTY POINT Popes Bay, VA 3

NASKETUCKET BAY PETITE Well Fleet, Cape Cod 2

ROCK SHRIMP TOAST remoulade, pickled green tomato 9 CHICKEN CONFIT GUMBO grilled andouille, Carolina rice, file 22 GRILLED FLORIDA WAHOO red sea island peas, "blackened" baby zucchini, lemon thyme 23

SIDES FOR THE TABLE

CORN OFF THE COBB basil butter, farmer's cheese 6 ANSON MILLS GRITS three cheeses, smoked bacon 8 CREAMED COLLARDS Chester's hot sauce 6 SOUTH HUSHPUPPIES cream cheese honey butter 6 ROASTED THUMBELINA CARROTS parmesan fondue 6