Appetizers & Soups

**Pickle Tasting**  10
A sampling of home made pickles and sweetmeats with whipped sorghum butter and a fresh baked buttermilk bread

**Cheddar Corn Hushpuppies**  8
Hazard Free Farm heirloom cornmeal and Carolina Gold rice flour, sweet corn, onion, and jalapeno, with Cajun-style remoulade

**Summer Pea Puree**  9
Klug Farm peas pureed with Anson Mills benne, served with crudites and home-baked rye sourdough

**Red Snapper Cavelach, ca 1825**  12
Gulf of Mexico red snapper dressed with lime juice, chilies, and brown sugar mustard and homemade fruit preserves

**Zucchini Pecan Biaque**  8
Local zucchini simmered in Kilgus Farmstead milk with Voss Farm pecans, pureed and served chilled with candied fennel and pickled shrimp

**Gumbo Ya-Ya**  8
A dark, smoky roux is the base of this Cajun-style chicken and housemade andouille gumbo, served with aromatic Delta rice

**Boucherie Board**  28
A sampling of housemade charcuterie, pickles, preserves, served with homemade breads and crackers

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Sandwiches

**Pimiento Cheeseburger**  15
Two thin Slagel Farm patties ground with onion, on a buttery bun with Mighty Vine tomato, mayonnaise, chow, choice of side

**Smoked & Smothered Pork Shoulder**  14
Local pastured pork shoulder smoked over pecan wood & smothered in Dutch Fork, SC-style sauce, on an egg bun with creamy slaw with balsamic vinegar +2

**Carolina Shrimp Burger**  17
Key West pink shrimp ground and seasoned high, with cayenne mayonnaise, chow-chow, butter lettuce, and your choice of side

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Home Baked Breads

**Skillet Cornbread**  7
Crispy heirloom cornbread baked in cast iron with bacon fat and green onions, served with whipped sorghum butter

**Buttermilk Biscuits**  4 / 7
King Arthur artisan flour and Farmhouse Kitchens pastured butter, with Caudill’s sorghum butter and homemade strawberry preserves

**Winter Rye Sourdough**  4
Janie’s Farm Turkey Red Wheat and Lonesome Stone’s winter rye loaf, wild yeast fermented and baked until crisp, served with whipped sorghum butter and homemade fruit preserves

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Snacks

**Tête de Coconh**  7
Hog’s head pâté made with brandy and peppercorns, with bourbon-brown sugar mustard and homemade rye bread

**Tasso & Shrimp Paste**  8
Our house cured & smoked spiced tasso ham with Edna Lewis shrimp paste, piccallili, and homemade benne crackers

**Pimiento Cheese**  7
Hook’s sharp Cheddar blended with pimientos and our homemade Worcestershire sauce, with piccallili and homemade benne crackers

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Vegetables

**Sweet Potato Hash**  8
Local heaveragd sweet potatoes sauteed with bacon and onion, then glazed with cane syrup and worcestershire

**Fried Green Tomatoes**  10
Growing Power green tomatoes fried in a light cornmeal breading, served with creamy buttermilk, deviled egg puree, and relishes

**Squash Casserole**  10
Spence Farm summer squash cooked in cast iron with onions, Hook’s Cheddar, and bread crumbs. Please allow 20 minutes

**Roostop Garden Salad**  8
Graham Green butter lettuce tossed with shallot, radish, candied pecans, and Hook’s Blue cheese with buttermilk herb dressing

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Dinner Entrées

**Shrimp & Grits**  17
Laughing Bird shrimp, Anson Mills heirloom cheese grits, mushroom & tasso gravy, house-made Worcestershire, and scallions

**Roasted Maitake Mushroom**  18
Beyond Local organic maitake roasted with toasted garlic, served on coconut-creamed Brevoort oat groats with popcorn shoots

**Crispy Catfish a la Big Jones**  21
Crispy catfish in a light corn and rice flour breading, served with creamy grits, sea island petit rouge peas, tasso Beurre monte, piccallili

**Butcher’s Pork Duex**  19
Sweet tea-brined and lightly smoked house-butchered pork loin, crispy breadcrumb, baked bean puree, sweet potato hash, and crackling

**Fried Chicken**  17 light * 15 dark * 26 half
Fried in leaf lard, ham drippings, and clarified butter, served with sweet potato hash and voodoo greens

**Seared Sockeye Salmon**  25
Crispy skin pan-roasted Copper River Sockeye Salmon with an asparagus puree, forbidden black rice, pineapple pico di gallo

**Ginger Sorghum-Glazed Spare Ribs**  24
Saint Louis-cut Beeler’s spare ribs smoked with cherry wood, glazed with Matt Caudill’s sorghum molasses, homemade Worcestershire, crushed peanuts, pickled chilies. Served with Cajun-style potato salad and creamy slaw