

## *Snacks*

*sweet corn fritters* 6

buttermilk remoulade, togarashi

*pimentadew cheese* 8

blistered pimento, aged cheddar, Sixteen Bricks bread

*country ham & biscuit* 5

pepper, rocket, aioli

*Parker House rolls* 5

"everything seasoning", house cultured chive butter

*grand mother board* 19

three cheese, three meat, pickles, jam

*deviled eggs* 6

traditional+candied bacon, smoked salmon+caviar

*John D. Goes South* 12

Blue Point oysters, creamed turnip greens

## *Sides* 6

*We will gladly substitute any side for a \$2 charge*

*house fries*

ramp salt

*confit sweet potatoes*

sweet and salty butter

*macaroni gratin*

mornay, cornbread crust

*Sea Island Peas*

brown sugar, bbq sauce

*collard greens*

smoked bacon, chili spice

## *Dinner*

*chili* 9

Black Hawk Farms beef, adobo, gold fish crackers

*english pea* 9

smoked salmon, chive, radish, potato chips

*green salad* 8

bling mix, poached apples, candied almonds, goat cheese

*bibb salad* 9

bacon, preserved tomatoes, pickled onion, blue cheese

*Kentucky fried sweetbreads* 15

spoonbread puree, kraut-chee, spiced honey

*mussels* 13

potlikker, Braxton Storm, cornbread, chervil

*Coppin's burger* 14

Black Hawk Farms custom blend, aged cheddar, bacon marmalade

*green garlic tortellini* 25

ricotta, Kenny's Farmhouse Norwood, asparagus, morels

*sun dried tomato chicken sausage* 19

cauliflower Hoppin' John, green tomato vinaigrette

*crab cakes* 28

apple cider slaw, house fries, smoked gribiche

*White Creek Farms trout* 26

brown butter, burnt green beans, pecans, Carolina Gold rice grits

*spring lamb* 29

ramp chimichurri, spring veggies, fried potato

*hanger steak* 27

cippolini onion, scalloped potato, carrots, bone marrow butter

*In order to accommodate extra sides and garnishes we require a split charge for our entrees of \$2*

*Consuming raw or undercooked meat, seafood, poultry or eggs may increase your risk for foodborne illness*