

JOINERY

FOOD

DRINK

STARTERS

Fried Green Tomatoes - pickled shrimp & comeback \$11 (gf)

Tomato Salad with cucumber, feta, & olive vinaigrette \$11 (gf, v)

Smoked Bluefish Pate on toast with radishes & pickles \$8

Mussels in coconut curry broth with grilled bread \$12 (gf)

Kale Salad with chickpeas, harissa & peanuts \$8 (gf, v)

Fried Oyster lettuce wraps with slaw & comeback sauce \$9 (gf)

Grilled Beets with whipped blue cheese and hot honey \$8 (gf, v)

Mixed Green Salad with radishes & sherry mustard vinaigrette \$8 (gf, v)

Meat and Cheese Board - pimento cheese, country ham + meat & cheese of the moment with bread, pickles & mustard \$16

MAINS

Hanger Steak with grilled sweet potatoes, tomatoes & tomatillo \$28* (gf)

Buckwheat Gnocchi with mushrooms, zucchini, peas, & camembert \$21 (v)

3 Piece Fried Chicken with cornbread, hot honey, cucumbers, & kimchi potatoes \$24

Fish & Grits with collards & heirloom tomato relish \$24 (gf)

Pan Roasted Salmon with sorrel cream, Carolina gold rice, grilled squash & eggplant caponata \$26 (gf)

Pork Duo - Crispy belly & grilled loin with South Carolina BBQ, corn, tomatoes & scallion (gf) \$25

Burger with pimento cheese, bacon, heirloom tomato, lettuce & fries \$17*

Famous Fish Sandwich - fried in ipa batter with pickles, slaw, comeback sauce & fries \$15

Hot Chicken Sandwich- with gochujang sauce, soy pickles, pickled carrot, cilantro & fries \$15

SIDES

Grilled Sweet Potatoes \$5

Braised Collard Greens \$5

Mac & Cheese \$5
+ Bacon \$2

Cornbread \$3

Hand Cut Fries + Aioli \$5

Kimchi Cheddar Fries \$7

Pickle Jar \$3

v = vegetarian gf= can be prepared gluten free, ask your server for details

*Consuming raw or undercooked meat or seafood can be hazardous to your health

