

DINNER

OYSTERS* baked +1 (gf)	4
chef's whim, accompaniments	
OYSTERS & CHAMPAGNE* one dozen oysters, four high life ponies	55
DELTA WET SALAD (v, gf)	14
gem lettuce, preserved cherry tomatoes, cucumber, red wine vinaigrette	
SUMMER SALAD (gf)	17
baby red romaine, preserved blackberries, herbsaint tomatoes, creole cream cheese, benton's ham, benne crunch, carolina gold rice vinaigrette	
BARLEY & BEET SALAD	18
groganica lettuces, appalachian blue barley, poached beets, pickled red onion, goat cheese, pickled egg, candied pecans, cane vinaigrette	
PORK BOUDIN BALLS	19
3d valley farms pork belly, remoulade, spicy pickles, scallion	
PEPPERED CATFISH GOUJONS	25
louisiana catfish, house tiger sauce, tartar sauce, lemon wedge	
CEVICHE	26
citrus marinated royal red shrimp, red onion, cucumber, watermelon, radish, avocado puree, cilantro, benne crackers	
CRAB DIP	24
kenney's norwood mornay, trinity, jumbo lump blue crab, pepper jelly drizzle, blue dog baguette	
HAMS OF THE SOUTH	39
showcasing the best country hams of the region- dakota, newsom's, edwards, broadbent, and benton's. served with red eye aioli, pepper jelly, house pickles, blue dog baguette	
LOWCOUNTRY PERLOO (gf)	37
braised beef belly, gulf shrimp, barcat oysters, trinity, piment d'espelette cream, cilantro, lemon wedge	
FRIED CHICKEN GUMBO	31
chocolate roux, stone cross farms andouille & chicken, okra, trinity, file, fried chicken thigh, anson mills carolina gold rice	
BBQ MUSHROOMS (gf, vg, v upon request)	29
frondosa farms mushroom mix, okra, amethyst rice middlins, cashew cream, arugula, spicy lemon emulsion	
SCALLOP RISOTTO (gf)	45
seared scallops, poche's chaurice, charred okra & tomatoes, cajun popcorn rice risotto, sweet corn butter, benne seed	
SEAFOOD NOODLE BOWL	39
grilled royal red shrimp, tasso crawfish, local summer veg, shiitake, thai basil, glass noodles, boiled peanuts, crispy shallots	
FRENCHED PORK CHOP (gf)	55
3d valley farms pork chop, peach jam glaze, pickled fresno peppers, red pea succotash, weisenberger mills grits, benton's ham jus	
DOUBLE LOIN LAMB CHOP (gf)	68
freedom run farms appalachian heritage lamb, heirloom carrots, fingerling potatoes, baby turnips, lamb jus	

No separate checks for parties of six or more. Respectfully, a 20% gratuity will be added as well.

*These foods may be served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some items contain nuts or shellfish. If you have an allergy, please talk to your server.

NORTH OF BOURBON

DINNER

SIDES

Potato Wedges & Duke's Mayo (v) 10
beer battered & served with dukes mayo

Mac n Cheese (vg) 13
baked cavatappi with 7 cheeses

Mushroom Dirty Rice (gf, v) 13
frondosa farms mushroom mix, anson mills carolina gold rice, fine herbs

Brussels Sprouts (gf, v) 13
satsuma marmalade, benne seed

Collard Greens (gf) 10
braised with heritage hams and benton's bacon

Red Beans & Rice (gf) 13
anson mills carolina gold rice, scallion

Skillet Cornbread (vg) 13
jalapeño & sharp cheddar, 3d valley farms honey

SODA 3
8oz bottle

Coke
Diet Coke
Sprite

RED BULL 4
energy drink, sugar free,
or red edition

ICED TEA 3
sweet or unsweetened

**Seasonal infused tea with
homemade simple syrup.**
Refills available.

DESSERTS

Creole Cream Cheese Cheesecake (vg) 14

Sweet Potato Cala (vg) 8

Seasonal Cobbler a la Mode (vg) 15

Cornbread Sundae (vg) 15



A 3% staff health and wellness fee is added to each check to support benefits and wellness programs for our team.

We are grateful for your support in helping us take care of the people who take care of you.

Please do not hesitate to talk to your server or the manager on duty if there are any issues. We will gladly remove the fee if so. Thanks again.

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