



April 1-30th ~ 3 Courses for \$40

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Heirloom Tomatoes | Cheddar Curds | Spring Greens | Pea-stou

2nd

Black Sea Bass | Fava Beans & Greens | Crab | Cultured Cream | Benne | Nasturtium

3rd

Tasting of Strawberries | Buttermilk | Wild Fennel | Rooftop Herbs & Flowers

*Please note that this menu is based on availability of ingredients and is therefore subject to change.

Supporting Local Farms

All ingredients have been procured within a 90 Mile radius of Charleston down to cooking oils and seasonings.

Ambrose Family Farm

St. Jude

Solio Family Farm

Holy City Farm

Kurios Farm

Horsecreek Honey Farm

Fishing Creek Creamery

Bulls Bay Salt Works

Charleston Artisan Cheese House

Geechie Boy Mill

Lowcountry Creamery

