

Dinner

FOR THE TABLE

*Snack Board 24
deviled eggs, pimento cheese, pork rinds, fried green tomatoes, pickles, chickpea fritters, smoked salmon dip, crostini, house crackers

*Charcuterie 5/per item
pickles, mustard, crostinis, house crackers

*Artisan Cheese Board 22
selection of five cheeses, seasonal accompaniments

Crab Deviled Eggs 12/20
by the half or dozen

Bacon & Cheddar Cornbread 11
maple butter, pepper jelly

SIDES 8

Creamy Polenta
Buttermilk Mashed Potatoes
Mixed Mushrooms
Roasted Potatoes
Spicy Collard Greens
Mac & Cheese
Brussels Sprouts with Chorizo & Cotija
Fried Cauliflower with Harissa & Lemon

FIRSTS

Today's Soup 9
seasonally inspired

Romaine & Baby Kale Salad 13
reggiano, croutons, caesar dressing add spanish anchovies 2

Earth n Eats Baby Lettuce 11
carrots, radishes, benne seed, ginger-sesame vinaigrette

Mushroom 'Panzanella' 13
farm egg, fennel, reggiano, 10 year balsamic

Toasted Wheatberry Salad 11
cranberries, pecans, raisins, goat cheese

Roasted Baby Beet Salad 14
medjool dates, pistachios, feta, za'atar

Chickpea & Black Eyed Pea Fritters 12
chili garlic & lemon yogurt sauces

Chorizo & Potato Stuffed Calamari 14
black beans, marinated piquillo peppers, saffron aioli

*Diver Scallop Crudo 16
apples, celery, watercress, mustard seed chardonnay vinaigrette

*Curry Steak Tartare 15
cucumbers, garlic chips, yogurt, grilled naan

MAINS

Royal Sea Bass 35
clams, white beans, linguica, sweet garlic cream

*Scottish Salmon 30
winter root vegetables, miso-carrot vinaigrette, arbol chili oil

Shrimp & 'Nduja Spaghetti 25
olives, hazelnut gremolata, preserved lemon

Duck & Chestnut Raviolis 28
butternut squash, pepita pesto, duck jus

Fried Amish Chicken Thighs 25
baby potatoes, brussels sprouts, garlic & tamarind glaze

Stewed Chickpea 'Cassoulet' 25
smoked cauliflower, braised pearl onions, swiss chard, buttered bread crumbs

*12oz Ribeye 43
moroccan spiced potatoes, broccoli gratin, meyer lemon butter

Mole Braised Shortrib 37
creamy geechie boy polenta, pickled cabbage, cotija

Smoked Loin & Confit Pork Belly 32
farro risotto, apples, house sauerkraut

Executive Chef: Douglas Alexander
Sous Chefs: Joseph Hornbeck, Danny Chavez, Bradley Curtis, Maynard McMillan
18% service charge will be added to parties of 6 or more.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.