

for the table

Cured King Salmon Tartines 7
*dane's brioche,
cream cheese schmear & crabtree farm's roasted veg*

Jumbo Lump Crab & Pimento Cheese Crackers 8
house saltines & sweetwater cheddar

Kenny's Pork-Pistachio Terrine 7
*dane's pumpernickel rye,
apple-frisée salad & dijonnaise*

first courses

Butternut Squash Soup 16
butter poached maine lobster, fennel & chili oil

Lee & Gordon's Organic Lettuces 11
*roasted butternut squash, kale, apple,
olive oil crumble & sequatchie cove blue cheese dressing*

Roasted Beet Salad 12
*noble springs goat's cheese feta, tangerine, pistachio,
green tomato mostarda & sumac-hibiscus vinaigrette*

Maine Lobster & Frisée Salad 19
fingerling potatoes, kenny's bacon & basil aioli

Sautéed Sea Scallops 15
blood oranges & celery root purée

Hawaiian Ahi Tuna Salad 19
*dane's seeded cracker, crabtree farm's arugula, pickled raisins,
apple-celery root slaw, hazelnut oil & concord grape vinaigrette*

Butternut Squash Ravioli 16
*jumbo lump crab, kale, apples, hazelnuts,
brown butter & grana padano*

Kenny's Roasted Pork Belly 13
toasted cornbread, smoked cabbage & duck-fat apple butter

Beef Tartare 13
shallots, capers & fried egg

main courses

Gulf Golden Tilefish 27
*parmesan-polenta, roasted turnips,
pickled mushrooms & kimchi beurre blanc*

Ashley Farm's Free Range Chicken 27
*handmade potato gnocchi, crabtree farm's spinach,
butternut squash, golden raisins & hazelnut oil*

Heritage Farm's Pork Osso Buco 26
*carolina gold rice, crabtree farm's swiss chard, shaved turnip,
oyster mushrooms & cipollini onion*

Broken Arrow Ranch Antelope 37
riverview farm's mascarpone grits, kale & pear-parsnip compote

Wagyu Beef Zabuton Steak & Brisket 37
*roasted potatoes, brussels sprouts, cabbage, oyster mushrooms,
truffle vinaigrette & port demi-glace*

Roasted Beef Filet 38
potato purée, roasted winter vegetables & porcini butter

Strauss Farm's Lamb Loin & Tenderloin 34
*lamb pastrami, black beluga lentils,
baby carrots, haricot verts & buttermilk onions*

Winter Vegetable Lo Mein 22
*house semolina pasta, radicchio, cucumber,
broccoli, carrot, pickled mushrooms & black garlic shoyu*

winter market menu

first

Curried Meatballs 12
yogurt, cilantro, jalapeño pepper & pine nuts

Crispy Brussels Sprouts Salad 13
*smoked anchovy, green beans, oyster mushrooms,
black garlic caesar dressing & pretzel dust*

dessert

Blood Orange Tart 10
candied orange, whipped cream & white hot chocolate

Key Lime Cheesecake 10
key lime curd, torched meringue, lime pâte de fruit & cocoa cookie

main course

Hawaiian Blue Nose Snapper 36
*creamed sweet potatoes,
bacon-coconut braised greens & apple-radish slaw*

Japanese Wagyu Beef 6oz Rib Steak 57
*(Satsuma, Kagoshima)
butternut squash-potato purée, creamy farro,
roasted carrot, parsnip & candied pecans*

Winter 2016 • Chef Rebecca Barron
Sous Chef Kenny Burnap • Sous Chef Patrick Sawyer
Pastry Chef Dane Frazier

consuming raw or undercooked foods such as meat, poultry, fish,
shellfish & eggs may increase your risk of foodborne illness

featured cocktails

Cranberry Kiss <i>cocchi americano, st. germain, cranberry-orange syrup, lemon, sparkling</i>	11
Cashmere <i>gin, grapefruit, sage-lemongrass syrup, sage tincture, luxardo cherry juice</i>	12
Evita's Song <i>blanco tequila, campari, habaero shrub, pomegranate, lemon</i>	12
The Blood Moon <i>vida mezcal, blood orange, lime, hellfire bitters</i>	13
Low Rider <i>weller special reserve bourbon, blood orange, burlesque bitters, angostura bitters, flamed orange</i>	16
Black Irish <i>jameson, b& b, carpano antica, apple bitters, angostura bitters, flamed orange</i>	13

sparkling wine

Blanc de Blancs 8 glass/4 taste
charles armand nv france

rosé wine

Grenache Blend 8.5 glass/4.25 taste
domaine de figueirasse '14 provence, france

white wine

Garganega 8 glass/ 4 taste
amatore "bianco verona" '14 veneto, italy

Sauvignon Blanc 9 glass/ 4.5 taste
whitehall lane '13 napa

Riesling 9 glass/ 4.5 taste
"winninger uhlen" '11 mosel, germany

Chardonnay 8.5 glass/ 4.25 taste
novellum '15 languedoc, france

Chardonnay 16 glass/ 8 taste
groth '13 napa

red wine

Pinot Noir 8 glass/4 taste
belcrème de lys '13 california

Pinot Noir 14 glass/7 taste
*estancia "stonewall vineyard" '12
monterey, california*

Chianti Classico 8.5 glass/4.25 taste
santa cristina '14 tuscan, italy

Monastrell 7.5 glass/3.75 taste
wrongo dongo '15 jumilla, spain

Cabernet 8 glass/4 taste
natura '14 valle del rapel, chile

Cabernet 18 glass/9 taste
judge palmer '12 sonoma county

non-alcoholic cocktails

Pomegranate Lemonade 4.5

House Ginger Beer 4.5
*ginger juice, lemon, turbinado sugar,
acid phosphate*