

for the table

<i>Louisiana</i> Crawfish Fritters <i>smoked paprika remoulade</i>	10	Jumbo Lump Crab & Pimento Cheese Crackers <i>house saltines &amp; sweetwater cheddar</i>	8
<i>American</i> Paddlefish Caviar <i>dane's seeded cracker &amp; langa la tur</i>	12		

first courses

Cauliflower & Cumberland Cheese Soup <i>jumbo lump crab &amp; chili oil</i>	16	Fried Veal Sweetbreads <i>cauliflower, peanuts &amp; chili-hoisin glaze</i>	14
<i>Lee &amp; Gordon's</i> Organic Lettuces <i>strawberries, charred kale, olive oil crumble &amp; sequatchie cove blue cheese dressing</i>	11	Handmade Potato Pierogi <i>brisket, wilted spinach, shiitake mushrooms, leeks, horseradish &amp; crème fraîche</i>	13
Roasted Beet Salad <i>goat's cheese, honeybell oranges, green tomato mostarda &amp; pistachio-beet vinaigrette</i>	12	<i>Kenny's</i> Roasted Pork Belly <i>butter milk biscuit, sage-sausage gravy &amp; strawberry jam</i>	13
Crispy Brussels Sprouts Salad <i>spanish anchovy, poached carrots, haricot verts, oyster mushrooms, black garlic caesar dressing &amp; pretzel dust</i>	12	Beef Tartare <i>shallots, capers &amp; fried egg</i>	13
Sautéed Sea Scallops <i>blood oranges &amp; celery root purée</i>	15		

main courses

<i>Pickett's Ranch</i> Trout <i>warm fingerling potato salad, asparagus, dill &amp; hollandaise</i>	25	Rabbit Leg Torchon <i>goat's cheese polenta, pistachio, morel mushrooms, asparagus &amp; chow chow relish</i>	28
<i>Ashley Farm's</i> Free Range Chicken <i>handmade potato gnocchi, wild mushrooms benton's bacon &amp; spring peas</i>	27	Wagyu Beef Zabuton Steak & Brisket <i>brussel sprouts, roasted cabbage, shoestring yukon potatoes &amp; sunchoke-leek gravy</i>	37
<i>Heritage Farm's</i> Pork Shoulder & Roasted Belly <i>carolina gold risotto, kale, oyster mushrooms &amp; cipollini onion</i>	26	Roasted Beef Filet <i>potato purée, roasted winter vegetables &amp; porcini butter</i>	38
<i>Broken Arrow Ranch</i> Axis Venison <i>river view farm's mascarpone grits, wilted spinach &amp; strawberry salsa crudo</i>	37	Winter Vegetable Lo Mein <i>house semolina pasta, radicchio, cucumber, broccoli, carrot, pickled mushrooms &amp; black garlic shoyu</i>	22

winter market menu

first

Strawberry & Asparagus Salad <i>dungeness crab, cucumber &amp; morel mushrooms</i>	19
<i>Florida</i> Little Neck Clams <i>smoked trout, green tomato broth, roasted tomatoes &amp; fennel coulis</i>	17

main course

<i>Nova Scotia</i> Halibut <i>spring pea-mint risotto, asparagus, morel mushrooms &amp; lemon beurre blanc</i>	34
<i>Jurgielewicz Farm's</i> Duck Breast & Confit <i>israeli couscous, english peas, roasted sunchoke &amp; olives</i>	30

dessert

Strawberry Shortcake <i>florida strawberries, lemon-chiffon cake, vanilla bean bavarian cream, poppy seed brittle</i>	10
Blood Orange Rice Pudding Brûlée <i>carolina gold rice &amp; ginger snap cookies</i>	10

Winter 2017 • 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

## craft cocktails

Honey Please <i>cathead honeysuckle vodka, blood orange, aperol, sparkling</i>	10
Off To The Races <i>gin, leblon, lemon, pomegranate, pineapple, strawberries</i>	11
Prickly Pear Margarita <i>tequila, prickly pear, cointreau, lemon lime, turbo, lava salt rim</i>	10
Jungle Bird <i>spiced rum, campari, pineapple, lime, tiki bitters</i>	9
Black Irish <i>jameson, b&amp;b, carpano antica, apple bitters, angostura bitters, flamed orange</i>	13
Low Rider <i>weller special reserve bourbon, blood orange, burlesque bitters, angostura bitters, flamed orange</i>	16

## sparkling wine

Blanc de Blancs <i>charles armand nv france</i>	8 glass/4 taste
Rosé Sekt <i>uber den mond nv rheingau, germany</i>	8 glass/4 taste

## rosé wine

Monastrell <i>tarima '15 alicante, spain</i>	9.5 glass/4.75 taste
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## white wine

Garganega <i>amatore "bianco verona" '14 veneto, italy</i>	8 glass/ 4 taste
Sauvignon Blanc <i>esk valley '14 marlborough, new zealand</i>	9 glass/ 4.5 taste
Riesling <i>markus molitor "haus klosterberg" '13 mosel, germany</i>	9 glass/ 4.5 taste
Chardonnay <i>fallen oak nv kingsport, tennessee</i>	9 glass/ 4.50 taste
Chardonnay <i>groth '13 napa</i>	16 glass/ 8 taste

## red wine

Pinot Noir <i>domaine de cabrials '14 languedoc</i>	8 glass/4 taste
Pinot Noir <i>cherry tart by cherry pie '13 california</i>	10.5 glass/5.25 taste
Chianti Classico <i>santa cristina '14 tuscan, italy</i>	8.5 glass/4.25 taste
Malbec <i>alamos '14 mendoza, argentina</i>	7.5 glass/3.75 taste
Bordeaux <i>chateau du gazin '11 france</i>	10 glass/5 taste
Cabernet <i>paxton '12 mclaren vale, australia</i>	9 glass/4.5 taste

## non-alcoholic cocktails

Strawberry Lemonade	4.5
House Ginger Beer <i>ginger juice, lemon, turbinado sugar, acid phosphate</i>	4.5