

for the table

<i>Louisiana</i> Crawfish Fritters <i>smoked paprika remoulade</i>	12	Dungeness Crab & Pimento Cheese Crackers <i>house saltines & sweetwater cheddar</i>	8
---	----	--	---

first courses

Cauliflower & Cumberland Cheese Soup <i>butter poached maine lobster & chili oil</i>	16	Handmade Potato Pierogi <i>smoked beef brisket, wilted spinach, shiitake mushrooms, leeks, horseradish & crème fraîche</i>	13
<i>Lee & Gordon's</i> Organic Lettuces <i>strawberries, radish, charred kale, bee pollen-olive oil crumble & sequatchie cove blue cheese dressing</i>	11	<i>Kenny's</i> Roasted Pork Belly <i>butter milk biscuit, sage-sausage gravy & strawberry jam</i>	13
Roasted Beet Salad <i>goat's cheese, orange, green tomato mostarda & pistachio-beet vinaigrette</i>	12	Beef Tartare <i>shallots, capers & fried egg</i>	13
Sautéed Sea Scallops <i>blood oranges & celery root purée</i>	15	Seared Foie Gras <i>farro-wild mushroom ragoût, huckleberries & dane's caramelized onions</i>	24
Fried Veal Sweetbreads <i>cauliflower, peanuts & chili-hoisin glaze</i>	14		

main courses

<i>Pickett's Ranch</i> Trout <i>warm dill-potato salad, asparagus & hollandaise</i>	25	<i>Colorado</i> Lamb Tenderloin <i>goat's cheese polenta, pistachio, morel mushrooms, asparagus & chow chow relish</i>	28
<i>Ashley Farm's</i> Free Range Chicken <i>handmade potato gnocchi, benton's bacon, wild mushrooms, fava beans & buerre fondue</i>	27	Wagyu Beef Zabuton Steak & Smoked Brisket <i>fiddlehead ferns, spring onion, roasted tomatoes, shoestring yukon potatoes & sunchoke-leek gravy</i>	36
<i>Heritage Farm's</i> Pork Shoulder & Roasted Belly <i>carolina gold risotto, kale, black trumpet mushrooms & cipollini onion</i>	26	Roasted Beef Filet <i>potato purée, roasted vegetables & porcini butter</i>	38
<i>Broken Arrow Ranch</i> Axis Venison <i>river view farm's mascarpone grits, wilted spinach & strawberry salsa crudo</i>	37	Open Faced Spring Vegetable Raviolo <i>fiddle head ferns, white asparagus, black trumpet mushrooms, fava beans, sheep's milk ricotta salata & fennel-artichoke sauce</i>	24

spring market menu

first

<i>Chinook, Washington</i> Dungeness Crab Salad <i>florida strawberries, white asparagus, cucumber & rhubarb vinaigrette</i>	18
Spicy Coconut Curry Mussels <i>roasted tomatoes, jalapeño, spring onion, cilantro & fennel oil</i>	13

main course

Wild <i>Alaskan</i> Halibut <i>fava bean-mint risotto, asparagus, morel mushrooms & lemon beurre blanc</i>	35
<i>Jurgielewicz Farm's</i> Duck Breast & Confit <i>israeli couscous, english peas, roasted sunchoke & olives</i>	30

dessert

<i>Florida</i> Strawberry Shortcake <i>lemon-chiffon cake, vanilla bean-bavarian cream & poppy seed brittle</i>	10
Fried Huckleberry Hand Pies <i>red clay farm's rye pastry, sweetened cream cheese & vanilla ice cream</i>	10

Spring 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

Primavera 10
strawberry-infused vodka, domaine de canton,
lemon, basil, sparkling

Off To The Races 11
gin, leblon, lemon, pomegranate, pineapple,
strawberries

Brighter Than The Sun 10
monastrell rosé, cocchi rosa,
strawberry-rhubarb, thyme, lemon

Sweet Pea 12
fennel infused gin, english pea juice, green tea
syrup, lemon juice

"Lilly Lola" 10
tequila, cointreau, grapefruit, jalapeño,
lemon, lime, turbo, lava salt rim

The Forager 15
buffalo trace bourbon, cocchi torino,
wild mushroom syrup, truffle salt

Low Rider 16
weller special reserve bourbon, blood orange,
burlesque bitters, angostura bitters, flamed
orange

sparkling wine

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

Rosé Sekt 8 glass/4 taste
uber den mond nv rheingau, germany

rosé wine

Monastrell 9.5 glass/4.75 taste
tarima '15 alicante, spain

white wine

Pinot Grigio 8.5 glass/ 4.25 taste
fantinel '15 friuli, italy

Sauvignon Blanc 9 glass/ 4.5 taste
esk valley '14 marlborough, new zealand

Riesling 9 glass/ 4.5 taste
markus molitor "haus klosterberg" '13 mosel,
germany

Chardonnay 9 glass/ 4.50 taste
storypoint '14 california

Chardonnay 16 glass/ 8 taste
chalk hill '13 sonoma

red wine

Pinot Noir 8 glass/4 taste
domaine de cabrials '14 languedoc

Pinot Noir 10.5 glass/5.25 taste
silver palm '14 central coast

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

Malbec 8.5 glass/4.25 taste
via blanca '11 mendoza, argentina

Bordeaux 10 glass/5 taste
chateau du gazin '11 france

Cabernet 9 glass/4.5 taste
paxton '12 mclaren vale, australia

Merlot 16 glass/8 taste
emmolo '14 napa

non-alcoholic cocktails

Strawberry Lemonade 4.5

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