

for the table

Capicola "Reuben" Toasts <i>coppinger cheese, sauerkraut &amp; tomato-herb aioli</i>	8	Blackberry Farm's Little Ewe Cheese <i>caramelized onion-rye bread, champagne grapes, sorghum pecans &amp; bergamot-vanilla marmalade</i>	16
Fried Pork Rinds <i>pickled ramp hot sauce</i>	7	Rock Shrimp & Pimento Cheese Crackers <i>rye cracker &amp; sweetwater cheddar</i>	8

first courses

Smoked Corn & Summer Squash Soup <i>butter poached maine lobster, tomato concasse &amp; chili oil</i>	16	Sautéed Sea Scallops <i>roasted cantaloupe, vanilla bean &amp; radish</i>	15
Lee & Gordon's Organic Lettuces <i>shaved squash, radish, pickled onion, bee pollen-olive oil crumble &amp; sequatchie cove blue cheese dressing</i>	11	Maryland Rock Shrimp Spaghetti <i>house semolina pasta, artichoke hearts, swiss chard, green peppers &amp; garlic butter</i>	13
Roasted Beet Salad <i>goat's cheese, delano farm's squash mostarda &amp; pistachio-beet vinaigrette</i>	12	Kenny's Roasted Pork Belly <i>butter milk biscuit, local chanterelle mushrooms, champagne grapes &amp; sherry glaze</i>	13
Maine Lobster & Black Mission Fig Salad <i>blackberry farm's sheep's milk cheese, peaches, hazelnuts, honey &amp; grape must</i>	19	Beef Tartare <i>shallots, capers &amp; fried egg</i>	13

main courses

Gulf Red Snapper <i>heirloom tomato risotto, delano farm's cucumber &amp; radish salad</i>	28	Jurglewicz Farm's Duck Breast & Confit <i>"tandoori" cauliflower, charred okra, oyster mushrooms &amp; cashew pistou</i>	30
Ashley Farm's Free Range Chicken <i>handmade gnocchi, kenny's bacon, chanterelle mushrooms, southland farm's heirloom bell peppers &amp; beurre fondue</i>	27	Wagyu Beef Zabuton Steak & Smoked Brisket <i>delano farm's new potatoes, zucchini, jalapeño, creamed corn &amp; pearl onion</i>	36
Heritage Farm's Pork Tenderloin & Rilette <i>carolina gold risotto, southland farm's greens &amp; cipollini onion</i>	26	Roasted Beef Filet <i>butter milk-potato purée, radish, summer squash, green beans &amp; fried onions</i>	38
Broken Arrow Ranch Antelope <i>red clay farm's stone ground grits, sautéed kale &amp; champagne grape compote</i>	37	Open Faced Summer Vegetable Raviolo <i>sautéed kale, squash, oyster mushrooms, grana padano &amp; zucchini-basil sauce</i>	24

summer market menu

first

Delano Farm's Heirloom Tomato Salad <i>sweet corn-cumberland cheese soufflé, okra, zucchini, basil &amp; sherry vinaigrette</i>	13
Handmade Ravioli di Zucca <i>kenny's ham, baby squash, green beans, blackberry farm's little ewe cheese &amp; corn cob cream</i>	12

dessert

Summer Fruit Plate <i>cream cheese anglaise &amp; pistachio macaron</i>	10
Blackberry Farm Sheep's Milk Cheese Cannoli <i>dark chocolate chips, orange zest, chattanooga whisky poached peach &amp; candied almonds</i>	10

main course

Pickett's Ranch Trout <i>duck fat potatoes, delano farm's cabbage, green beans, roasted tomato &amp; green bell pepper aioli</i>	25
Snake River Farm's Wagyu Beef Eye of Ribeye <i>sequatchie cove dairy's blue cheese polenta, plum &amp; jalapeño salsa verde</i>	48

Summer 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

sparkling wine

red wine

Society Pages 10  
*cathead vodka, amaro nonino, lavender syrup, lemon, brut*

Sunset on Broad 12  
*gin, rhubarbaro, mint, pink peppercorn, strawberry puree, lemon*

Tequila Mule 11  
*espolon reposado tequila, lemon, ginger beer*

Havana Day Dreaming 13  
*smith & cross rum, apple brandy, orgeat, lime, tiki bitters*

Rainier Mountain Punch 12  
*buffalo trace bourbon, rainier cherries, angostura, lemon, lime, turbinado sugar*

Summer in Gotham 13  
*dewars, black seal rum, drambuie, acid phosphate, lemon peel*

Barrel-Aged Negroni 10  
*campari, gin, sweet vermouth, flamed orange*

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

Rosé Sparkling 8 glass/4 taste  
*veuve devienne nv france*

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 8.5 glass/ 4.25 taste  
*wither hills '15 marlborough, new zealand*

Riesling 8 glass/ 4 taste  
*dr. loosen '15 mosel, germany*

Chardonnay 9 glass/ 4.50 taste  
*tolosa '15 central coast, california*

Chardonnay 16 glass/ 8 taste  
*mannequin by orin swift '14 california*

Pinot Noir 8 glass/4 taste  
*love noir '15 california*

Pinot Noir 14 glass/7 taste  
*cambria "bench break vineyard" '13 santa maria valley*

Toscana 8.5 glass/4.25 taste  
*centine by banfi vintners '13 italy*

Malbec 8.5 glass/4.25 taste  
*via blanca '15 mendoza, argentina*

Tempranillo 9 glass/4.5 taste  
*sierra cantabria '14 rioja, spain*

Cabernet 12.5 glass/6.25 taste  
*marietta cellars "armé" mendocino*

Merlot 16 glass/8 taste  
*emmolo '14 napa*

non-alcoholic cocktails

Pomegranate Lemonade 4.5

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