

for the table

<i>Kenny's</i> Pork Rinds & Pastrami <i>delano farm's watermelon hot sauce</i>	9	<i>German</i> Cambazola Cheese <i>caramelized onion-rye bread, champagne grapes, sorghum pecans &amp; mandarin marmalade</i>	12
Rock Shrimp & Pimento Cheese Crackers <i>dane's rye cracker &amp; sweetwater cheddar</i>	8		

first courses

Smoked Corn & Summer Squash Soup <i>butter poached maine lobster, charred okra, tomato concasse &amp; chili oil</i>	16	Sautéed Sea Scallops <i>roasted cantaloupe, vanilla bean &amp; radish</i>	15
<i>Lee &amp; Gordon's</i> Organic Lettuces <i>blackberries, cucumber, radish, pickled onion, bee pollen-olive oil crumble &amp; sequatchie cove blue cheese dressing</i>	11	<i>Maryland</i> 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, green tomato mostarda &amp; pistachio-beet vinaigrette</i>	12	<i>Kenny's</i> Roasted Pork Belly <i>buttermilk biscuit, local chanterelle mushrooms, champagne grapes &amp; sherry glaze</i>	13
<i>Maine</i> Lobster & Black Plum 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
Tasting of Bluefin Tuna <i>seared loin, sashimi &amp; tartare fried benne seed toast, heirloom tomatoes, cucumber &amp; squid ink yogurt</i>	15		

main courses

<i>Maryland</i> Flounder <i>heirloom tomato risotto, delano farm's cucumber &amp; radish salad</i>	26	<i>Jurgelewicz Farm's</i> Duck Breast & Confit <i>"tandoori" cauliflower, charred okra, oyster mushrooms &amp; cashew pistou</i>	29
<i>Ashley Farm's</i> Free Range Chicken <i>handmade gnocchi, kenny's bacon, shiitake 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 &amp; creamed corn</i>	36
<i>Heritage Farm's</i> Pork Tenderloin & Cheek <i>carolina gold risotto, braised greens &amp; cipollini onion</i>	26	Roasted Beef Filet <i>buttermilk-potato purée, radish, summer squash, green beans &amp; fried onions</i>	38
<i>Broken Arrow Ranch</i> 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, chanterelle mushrooms, grana padano &amp; bell pepper-summer squash sauce</i>	24

summer market menu

first

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

dessert

Pistachio Bavarian Cake <i>southland farm's blackberries, milk chocolate glaze &amp; plum butter</i>	10
<i>Blackberry Farm</i> Sheep's Milk Cheese Cannoli <i>dark chocolate chips, orange zest, chattanooga whiskey poached peach &amp; candied almonds</i>	10

main course

<i>Pickett's Ranch</i> Trout <i>duck fat potatoes, delano farm's cabbage, green beans, roasted tomato &amp; banana pepper aioli</i>	25
<i>Mishima Ranch</i> Wagyu Beef Coulotte <i>sequatchie cove dairy's blue cheese polenta, plum &amp; jalapeño salsa verde</i>	38

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, averna amaro, mint, pink peppercorn, strawberry puree, lemon*

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

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

1895 Old Fashioned 12  
*buffalo trace bourbon, demarara sugar, lemon peel, bitters, flamed orange*

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

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

rosé wine

Grenache/Syrah 9.5 glass/4.75 taste  
*château de manissy '16 rhone, france*

white wine

Pinot Gris 8.5 glass/ 4.25 taste  
*wild horse winery '14 central coast*

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  
*storypoint '15 sonoma county*

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*