

for the table

Bacon Wrapped Dates <i>walden ridge honey</i>	6	<i>Sequatchie Cove</i> Nickajack Cheese <i>benne seed-basil bread, sorghum pecans & fig jam</i>	13
Crab & Pimento Cheese Crackers <i>dane's rye cracker & sweetwater cheddar</i>	8	<i>Kenny's</i> Pastrami, Speck & Serrano Ham <i>rosemary sourdough, roasted tomato-goat's cheese spread, house pickles & marinated olives</i>	15

first courses

Smoked Corn & Summer Squash Soup <i>butter poached maine lobster, charred okra, tomato concasse & chili oil</i>	16	Jumbo Lump Crab Spaghetti <i>house semolina pasta, artichoke hearts, arugula, green peppers & garlic butter</i>	14
Baby Gem Lettuces <i>cucumber, radish, pickled onion, olive oil crumble & sequatchie cove blue cheese dressing</i>	11	<i>Kenny's</i> Roasted Pork Belly <i>butter milk biscuit, chanterelle mushrooms, huckleberries & sherry glaze</i>	13
Watermelon & Beet Salad <i>blackberry farm sheep's milk cheese, kumquats & green tomato mostarda</i>	12	Beef Tartare <i>shallots, capers & fried egg</i>	13
Sautéed Sea Scallops <i>roasted cantaloupe, vanilla bean & radish</i>	15		

main courses

<i>Columbia River</i> Wild Sturgeon <i>honeycrisp apple-quinoa pilaf, benton's country ham, arugula, sunchokes & champagne grape raisins</i>	31	<i>Jurgetewicz Farm's</i> Duck Breast & Confit <i>"tandoori" cauliflower, charred okra, chanterelle mushrooms & 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 & beurre fondue</i>	27	Wagyu Beef Zabuton Steak & Brisket <i>warm potato salad, zucchini, jalapeño & creamed corn</i>	36
<i>Heritage Farm's</i> Pork Tenderloin & Cheek <i>delano farm's collard greens, white beans, chorizo & buttercup squash</i>	26	Roasted Beef Filet <i>butter milk-potato purée, radish, summer squash, green beans & smoked brisket butter</i>	38
<i>Broken Arrow Ranch</i> Antelope <i>riverview farm's mascarpone grits, crabtree farm's sautéed spinach & muscadine relish</i>	37	Open Faced Summer Vegetable Raviolo <i>sautéed kale, shiitake mushrooms, eggplant, grana padano & bell pepper-summer squash sauce</i>	24

summer market menu

first		main course	
<i>Delano Farm's</i> Heirloom Tomato Salad <i>sweet corn-cumberland cheese soufflé, okra, zucchini, basil & sherry vinaigrette</i>	13	Pan Seared Cobia <i>field pea succotash, cherry tomatoes, watermelon rind salad & bell pepper aioli</i>	32
Seared Foie Gras <i>dane's brioche, quail egg, peanut butter & concord grape jelly</i>	24	<i>Colorado</i> Lamb Porterhouse <i>roasted potatoes, cucumber-butter milk salad, mint & brown butter</i>	40
dessert			
Peach-Huckleberry Tart <i>almond crumb & vanilla ice cream</i>	10		
Chocolate Éclair <i>milk chocolate cream filling, dark chocolate cake & candied kumquats</i>	10		

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

Muscadine Muse
vodka, muscadine, basil, lemon, brut

11

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

Pinot Noir 8.5 glass/4.25 taste
storypoint '15 sonoma county

Market Street Rickey
letherbee gin, cocchi americano, lemon, lime, simple, soda

11

Rosé Sparkling 8 glass/4 taste
veuve devienne nv france

Pinot Noir 12.5 glass/6.25 taste
black magnolia '15 willamette valley

Pharaoh's Cooler
blanco tequila, watermelon, house grenadine, fresh lime

10

rosé wine

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

Copperhead
uncle nearest whiskey, braulio, jalapeno-mint syrup, lime, hellfire bitters

12

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

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

Tennessee Two Step
dickel rye, prichards rum, campari, peach tea syrup, lemon, acid phosphate

12

white wine

Shiraz 12 glass/6 taste
paxton '13 mclaren vale, australia

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

13

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

Cabernet Franc 12 glass/6 taste
district '12 atlas peak, california

Sauvignon Blanc 8.5 glass/ 4.25 taste
matua '16 marlborough, new zealand

non-alcoholic cocktails

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

Pomegranate Lemonade 4.5

Chardonnay 9 glass/ 4.50 taste
laguna '14 russian river valley, california

House Ginger Beer 4.5
ginger juice, lemon, turbinado sugar

Chardonnay 14 glass/ 7 taste
cross barn by paul hobbs '16 sonoma coast