

for the table

Bacon Wrapped Dates <i>walden ridge honey</i>	6	<i>Blackberry Farm's</i> Hawkins Haze Cheese <i>benne seed-basil bread, sorghum pecans & apple butter</i>	13
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Crab & Pimento Cheese Crackers <i>dane's rye cracker & sweetwater cheddar</i>	8		
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first courses

<i>Southland Farm's</i> Pumpkin Soup <i>butter poached maine lobster, charred okra & curry oil</i>	16	Lump Crab Spaghetti <i>house semolina pasta, artichoke hearts, spinach, sautéed peppers & garlic butter</i>	14
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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>buttermilk biscuit, chanterelle mushrooms, huckleberries & sherry glaze</i>	13
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Beet & Brussels Sprouts Salad <i>blackberry farm sheep's milk cheese, black garlic, kumquats & green tomato mostarda</i>	12	Beef Tartare <i>shallots, capers & fried egg</i>	13
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Sautéed Sea Scallops <i>roasted cantaloupe, vanilla bean & radish</i>	15		
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main courses

<i>Gulf</i> Red Snapper <i>honeycrisp apple-quinoa pilaf, serrano ham, kale, sunchokes & champagne grape raisins</i>	39	<i>Jurgetewicz Farm's</i> Duck Breast & Confit <i>"tandoori" cauliflower, charred okra, chanterelle mushrooms & cashew pistou</i>	29
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<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 & Short Rib <i>warm potato salad, sunchokes, jalapeño & creamed corn</i>	36
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<i>Heritage Farm's</i> Pork Tenderloin & Belly <i>delano farm's collard greens, white beans, chorizo & sunspot squash</i>	26	Roasted Beef Filet <i>buttermilk-potato purée, chanterelle mushrooms, radish, green beans & smoked brisket butter</i>	38
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<i>Broken Arrow Ranch</i> Axis Venison <i>riverview farm's grits, sautéed spinach & southland farm's peperonata</i>	37	Open Faced Vegetable Raviolo <i>sautéed kale, shiitake mushrooms, turnips, grana padano & saffron-butternut squash sauce</i>	24
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autumn market menu

first

<i>Signal Mountain Farm's</i> Tomato Salad <i>sweet corn-cumberland cheese soufflé, okra, green beans, basil & sherry vinaigrette</i>	13
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Seared Foie Gras <i>dane's brioche, quail egg, pumpkin-peanut butter & fig jam</i>	24
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dessert

Maple Glazed Apple Fritters <i>vanilla ice cream, apple butter, kumquat & almond</i>	10
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Chocolate Éclair <i>milk chocolate cream filling, dark chocolate cake & candied kumquats</i>	10
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main course

<i>Virginia</i> Flounder <i>field pea succotash, cherry tomatoes, delano farm's okra & banana pepper aioli</i>	36
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<i>Mishima Ranch</i> Wagyu Beef Ribeye <i>roasted potatoes, butternut squash, brussels sprouts & chestnut-apple purée</i>	56
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Autumn 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

Muscadine Muse 11
cathead honeysuckle vodka, muscadine, basil, lemon, brut

Spiced Pear Mule 13
purity vodka, st. george spiced pear liquor, house made ginger beer, lemon

Tiki Rita 11
tequila, st. germain, campari, ginger, orange juice, lime

Copperhead 12
buffalo trace bourbon, braulio, jalapeno-mint syrup, lime, hellfire bitters

Tennessee Two Step 12
dickel rye, richland rum, campari, peach tea syrup, lemon, acid phosphate

Fall Sangria 11
shiraz, brandy, rabarbaro, st. germain, apple, orange, clove, angostura bitters, lemon, lime

Ichabod Crane 14
rabbit hole sherry cask whiskey, brryh, leatherbee fernet, benedictine, aged peychaud bitters

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

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
matua '16 marlborough, new zealand

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

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

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

red wine

Pinot Noir 8.5 glass/4.25 taste
ten span '14 santa barbara county

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

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

Shiraz 10 glass/5 taste
paxton '13 mclaren vale, australia

Cabernet Franc 9 glass/4.5 taste
district '12 atlas peak, california

non-alcoholic cocktails

Pomegranate Lemonade 4.5

House Ginger Beer 4.5
ginger juice, lemon, turbinado sugar