

for the table

<i>Gulf</i> Shrimp & Pimento Cheese Crackers* <i>dane's rye cracker &amp; sweetwater cheddar</i>	6	Saint Andre Triple Crème Brie <i>onion-dill sourdough bread,</i> <i>sorghum pecans &amp; candied kumquats</i>	13
"Chicken" Fried Veal Sweetbreads <i>honey-dijon aioli &amp; pickled mustard seed</i>	11		

first courses

<i>Southland Farm's</i> Winter Squash Soup <i>butter poached maine lobster &amp; curry oil</i>	16	Sautéed Sea Scallops* <i>grapefruit, vanilla bean &amp; radish</i>	15
<i>Lee &amp; Gordon's</i> Organic Lettuces <i>mountain rose apple, pickled onion,</i> <i>olive oil crumble &amp; sequatchie cove blue cheese dressing</i>	11	<i>Kenny's</i> Roasted Pork Belly <i>butter milk biscuit, "kimchi" braised greens,</i> <i>duck fat-apple butter &amp; sherry-soy glaze</i>	13
Warm Beet Salad <i>blackberry farm sheep's milk cheese, citrus vinaigrette,</i> <i>kumquats &amp; green tomato mostarda</i>	12	Beef Tartare* <i>shallots, capers &amp; fried egg</i>	13
<i>Maine</i> Lobster & Frisée Salad* <i>fingerling potatoes, chanterelle mushrooms,</i> <i>kenny's bacon &amp; basil aioli</i>	19	Foie Gras "Croque Madame"* <i>dane's brioche, prosciutto, fried quail egg,</i> <i>smoked gouda mornay sauce &amp; cherry-raspberry jam</i>	24
add ½ oz american paddlefish roe	+12		

main courses

<i>Pickett's Ranch</i> Trout <i>apple-quinoa pilaf, niman ranch prosciutto, kale,</i> <i>parsnip &amp; golden raisins</i>	26	<i>Jurglewicz Farm's</i> Duck Breast & Confit* <i>beluga lentils, "tandoori" cauliflower,</i> <i>charred brussels sprouts &amp; cardamom spiced yogurt</i>	29
<i>Ashley Farm's</i> Free Range Chicken <i>handmade gnocchi, kenny's bacon, cranberries, kale,</i> <i>brown butter &amp; grape must</i>	27	Wagyu Beef Zabuton Steak & Brisket* <i>riverview farm's mascarpone grits, chanterelle mushrooms,</i> <i>turnip &amp; charred cabbage</i>	36
<i>Heritage Farm's</i> Smoked Pork Chop & Belly <i>sweet potato purée, mountain rose apple sauce &amp; shaved fennel</i>	28	Roasted Beef Filet* <i>butter milk-potato purée, shiitake mushrooms,</i> <i>green beans &amp; smoked brisket butter</i>	39
<i>Broken Arrow Ranch</i> Antelope* <i>italian pearl farro, kale &amp; roasted pumpkin</i>	39	Open Faced Vegetable Raviolo <i>kale, oyster mushrooms, turnips,</i> <i>grana padano &amp; saffron-butternut squash sauce</i>	23

winter market menu

first		main course	
Cauliflower & Cumberland Cheese Soup <i>duck confit &amp; chili oil</i>	14	<i>Gulf</i> Red Snapper <i>grana padano risotto, radish &amp; sherry-soy butter</i>	29
Fried Brussels Sprouts Salad* <i>toasted brioche, oyster mushroom,</i> <i>niman ranch prosciutto &amp; black garlic caesar dressing</i>	14	Veal Tenderloin <i>polenta, pine nuts, vanilla-cherry relish &amp; frisée</i>	32

dessert

Apple Cider Donuts <i>apple butter, cider glaze &amp; vanilla ice cream</i>	10
Chocolate Bavarian Cream Cake <i>macaron, candied almond &amp; cran-raspberry coulis</i>	10

Winter 2018 • 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

Eclipse of the Heart <i>old dominick honeybell vodka, aperol, blood orange juice, tiki bitters, sparkling wine</i>	10
Spiced Pear Mule <i>purity vodka, st. george spiced pear liqueur, house made ginger beer, lemon</i>	13
It's a Wonderful Life <i>letherbee autumnal seasonal gin, dolin blanc vermouth, orange blossom marmalade, rosemary, raspberry cordial, lemon</i>	13
Passionfruit Paloma <i>reposado tequila, passionfruit, lime, hellfire bitters, soda</i>	11
Tennessee Tiki <i>chattanooga reserve whiskey, lillet rouge, pineapple syrup, lime juice, luxardo maraschino liquor, angostura bitters</i>	12
Blood & Sand <i>laphroaig scotch, cherry heering, cocchi torino sweet vermouth, orange juice</i>	11
Sail The Open Seas <i>spiced black rum, van oosten batavia arrack, cocchi torino sweet vermouth, campari, chocolate mole bitters, orange bitters</i>	13

## sparkling wine

Sparkling 8 glass/4 taste  
*sokol blosser winery nv dundee hills, oregon*

## rosé wine

Syrah/Grenache 9.5 glass/4.75 taste  
*withers winery '16 santa rosa, california*

## white wine

Sauvignon Blanc 12 glass/ 6 taste  
*groth '14 napa valley*

Muscadet 8 glass/4 taste  
*pierre luneau-papin '15 loire valley, france*

Riesling 8 glass/ 4 taste  
*clemens busch '15 mosel, germany*

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

Chardonnay 10 glass/ 5 taste  
*domaine sequinot bordet '14 chablis, burgundy*

## red wine

Pinot Noir 8 glass/4 taste  
*storypoint '15 sonoma county*

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

Côtes du Rhône 8 glass/4 taste  
*eric texier "chat fou" '15 rhone, france*

Carignan 7.5 glass/3.75 taste  
*chateau oupia '16 minervois, france*

Syrah 9 glass/4.5 taste  
*kendall jackson '14 santa barbara*

Cabernet 18 glass/9 taste  
*acumen "mountainside" '13 napa valley*

## non-alcoholic cocktails

Pomegranate Lemonade 4.5

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