

for the table

<i>Gulf</i> Shrimp & Pimento Cheese Crackers* <i>dane's rye cracker & sweetwater cheddar</i>	6	<i>Belletoile</i> Triple Crème Brie <i>dane's golden raisin sourdough bread, marcona almonds, olives & marmalade</i>	13
"Chicken" Fried Veal Sweetbreads <i>honey-dijon aioli & pickled mustard seed</i>	11		

first courses

Cauliflower & Cumberland Cheese Soup <i>butter poached maine lobster & chili oil</i>	16	House Semolina Spaghetti <i>smoked pickett's ranch trout, sautéed spinach, artichoke hearts & garlic butter</i>	12
<i>Thatcher Farm's</i> Lettuces <i>florida strawberries, pickled onion, olive oil crumble & sequatchie cove blue cheese dressing</i>	11	Pork Belly "Croque Madame"* <i>butter milk biscuit, prosciutto, fried quail egg, smoked gouda mornay sauce & cherry jam</i>	14
Warm Roasted Beets <i>blackberry farm sheep's milk cheese & blood orange</i>	12	Beef Tartare* <i>shallots, capers & fried egg</i>	13
<i>Maine</i> Lobster & Frisée Salad* <i>fingerling potatoes, shiitake mushrooms, kenny's bacon & basil aioli</i>	19	Seared Foie Gras* <i>dane's brioche, spring pea, florida strawberry & cardamom yogurt</i>	24
Sautéed Sea Scallops* <i>parsnip, lemon, capers & brown butter</i>	15		

main courses

<i>Pickett's Ranch</i> Trout <i>white sweet potato purée, bacon-coconut greens & apple-pepper salad</i>	26	<i>Colorado</i> Lamb Tenderloin* <i>braised lamb shank, parsnip-chick pea hummus, blood orange, brussels sprouts & nettle pesto</i>	35
<i>Ashley Farm's</i> Free Range Chicken <i>handmade gnocchi, kenny's bacon, dried cherries, kale, brown butter & grape must</i>	27	Wagyu Beef Zabuton Steak & Brisket* <i>river view farm's mascarpone grits, oyster mushrooms & charred cabbage</i>	36
<i>Heritage Farm's</i> Smoked Pork Chop <i>whipped nettle-potato purée, asparagus & local oyster mushrooms</i>	27	Roasted Beef Filet* <i>butter milk-potato purée, shiitake mushrooms, green beans & smoked brisket butter</i>	39
<i>Broken Arrow Ranch</i> Axis Venison* <i>israeli couscous "risotto," kale, sunchokes & oven roasted tomato tapenade</i>	37	Open Faced Vegetable Raviolo <i>kale, oyster mushrooms, roasted tomatoes, salsify, grana padano & saffron-celery root sauce</i>	23

winter market menu

first		main course	
Fried Brussels Sprouts Salad* <i>toasted brioche, oyster mushrooms, prosciutto & black garlic caesar dressing</i>	14	<i>Columbia River</i> Sturgeon <i>grana padano risotto, white asparagus, spring pea, shiitake mushrooms & pickled ramp vinaigrette</i>	30
<i>Kenny's</i> Meatballs <i>pomodoro sauce & basil</i>	12	<i>Mishima Ranch</i> Wagyu Beef Eye of Ribeye* <i>baked potato & sautéed spinach</i>	37

dessert

Maple-Pecan Bread Pudding <i>salted caramel & butter pecan ice cream</i>	10
Passionfruit-Chocolate Cake <i>milk chocolate praline, dark chocolate mousse & caramel passionfruit cream</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

sparkling wine

red wine

Eclipse of the Heart <i>honeysuckle vodka, aperol, blood orange juice, tiki bitters, brut</i>	10
Love Potion #9 <i>campari, cocchi rosa, hibiscus tea syrup, orange, lemon, sparkling</i>	10
Spiced Pear Mule <i>purity vodka, st. george spiced pear liqueur, house made ginger beer, 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

Blanc de Blancs <i>charles armand nv france</i>	8 glass/4 taste
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Rosé Sekt <i>uber den mond nv rheingau, germany</i>	8 glass/4 taste
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white wine

Sauvignon Blanc <i>kim crawford "spitfire" '15 marlborough, new zealand</i>	12 glass/ 6 taste
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Muscadet <i>pierre luneau-papin '15 loire valley, france</i>	8 glass/4 taste
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Riesling <i>dr. loosen '15 mosel, germany</i>	8 glass/ 4 taste
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Chardonnay <i>alto los romeros '16 colchagua valley, chile</i>	9 glass/ 4.50 taste
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Chardonnay <i>b.r. cohn "sangiaco vineyard" '14 carneros, sonoma</i>	14 glass/ 7 taste
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Pinot Noir <i>storypoint '15 sonoma county</i>	8 glass/4 taste
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Pinot Noir <i>black magnolia '15 willamette valley</i>	12.5 glass/6.25 taste
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Primitivo/Negroamaro <i>perrini nv salento, puglia</i>	8 glass/4 taste
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Syrah <i>kendall jackson '14 santa barbara</i>	9 glass/4.5 taste
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Tempranillo <i>sierra cantabria '14 rioja, spain</i>	9 glass/4.5 taste
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Cabernet <i>acumen "mountainside" '13 napa valley</i>	18 glass/9 taste
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non-alcoholic cocktails

Strawberry Lemonade	4.5
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Pineapple Limeade	4.5
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House Ginger Beer <i>ginger juice, lemon, turbinado sugar</i>	4.5
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