

for the table

Gulf Shrimp & Pimento Cheese Crackers* <i>dane's rye cracker & sweetwater cheddar</i>	6	Burrata alla Panna <i>dane's semolina sourdough, mountain rose apples, cranberry-pecan relish & candied pistachios</i>	11
Fried Local Oyster Mushrooms <i>dill & buttermilk</i>	9	Delano Farm's Boiled Peanuts	5

first courses

Southland Farm's Roasted Pumpkin Soup <i>butter poached maine lobster & chili oil</i>	16	Maine Lobster & Frisée Salad* <i>fried potatoes, benton's bacon & red wine aioli</i>	19
Baby Mixed Lettuces <i>southland farm's roasted pumpkin, pickled onion, bee pollen-olive oil crumble & buttermilk-herb dressing</i>	11	Bacon Wrapped Quail Breast* <i>chorizo stuffed, butternut squash polenta & turnip greens</i>	14
Warm Roasted Beets* <i>sequatchie cove dairy stilton & mountain rose apple</i>	12	Pork Belly "Croque Madame"* <i>buttermilk biscuit, quail egg, chicken-sausage gravy & cranberry-pecan relish</i>	14
Smoked Sea Scallops* <i>quinoa salad, chorizo, candied pistachio & saffron aioli</i>	16	Beef Tartare* <i>shallots, capers & fried egg</i>	13

main courses

Chilean Ocean Farmed Salmon* <i>delano farm's autumn squash curry, roasted new potatoes, cauliflower, brussels sprouts & pistachio chutney</i>	26	Seared Duck Breast & Confit* <i>delano farm's eggplant, chow chow & baby bok choy</i>	30
Springer Mountain Farm's Free Range Chicken <i>handmade gnocchi, benton's bacon, pink lady peas, brussels sprouts, sweet peppers & sage</i>	25	Wagyu Beef Zabuton Steak & Brisket* <i>riverview farm's mascarpone grits, shiitake mushroom & charred cabbage</i>	37
Tasting of Heritage Farm's Pork <i>shoulder confit, belly & smoked cheek, hazelnuts, brussels sprouts, roasted apples & sunspot squash</i>	25	Roasted Beef Filet* <i>celery root-potato purée, roasted cauliflower, cognac cherries & smoked brisket butter</i>	39
Broken Arrow Ranch Antelope* <i>hazelnut-oyster mushroom risotto, southland farm's charred mizuna & rosemary-garlic broth</i>	38	Autumn Vegetable Spaghetti <i>house semolina pasta, kale, olives, butternut squash, shiitake mushrooms, pomodoro sauce & grana padano</i>	23

autumn market menu

first

Fried Brussels Sprouts Salad* <i>dane's seeded cracker, southland farm's baby turnips, benton's country ham, citrus, dark chocolate & black garlic</i>	13
Delano Farm's Butternut Squash Ravioli <i>smoked wild boar shoulder, sequatchie cove dairy coppinger cheese, mercier orchard's apple & hazelnut oil</i>	12

dessert

Southland Farm's Pumpkin Roll <i>sweetened cream cheese, apple cider reduction & candied pumpkin seeds</i>	10
Cannoli <i>blackberry farm's brebis cream, pistachio pound cake & local muscadine</i>	10

main course

Gulf Black Grouper <i>littleneck clam stew, butternut squash, baby bok choy, lemon & verjus</i>	33
Aged Prime Beef NY Strip* <i>sweet potato purée, bacon-coconut braised greens & pear-pepper salad</i>	42

Autumn 2018 • Chef Rebecca Barron
Sous Chef Patrick Sawyer • Sous Chef Reed Trimble
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

Whistling Dixie <i>cathead honeysuckle vodka, lillet blanc, local muscadines, thyme, sparkling wine</i>	11
The Rotary Club <i>rosemary-vodka, pama liqueur, pomegranate, amaro nonino, lemon</i>	10
Tybee Island <i>spiced rum, aperol, amaro nonino, lemon</i>	12
Abuela's Potion <i>espolon anejo tequila, st. george pear liqueur, carpano antica sweet vermouth, orange, clove, peychaud bitters</i>	14
Simon & Garfunkel <i>chattanooga whiskey, pecan, rosemary, angostura bitters, house made ginger beer</i>	13
The Bowery Boy <i>noah's mill bourbon, luxardo maraschino liqueur, averna amaro, angostura bitters, orange bitters, carpano antica sweet vermouth</i>	15

sparkling wine

Blanc de Blancs <i>charles armand nv france</i>	8 glass/4 taste
Rosè Cava <i>casteller nv spain</i>	9 glass/4.5 taste

rosé wine

Pinot Noir "Blanc de Noir" <i>schäfer-fröhlich '15 nahe, germany</i>	9.5 glass/4.75 taste
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white wine

Pinot Grigio <i>terlato '15 friuli colli orientali, italy</i>	9 glass/4.5 taste
Sauvignon Blanc <i>tohu '15 marlborough, new zealand</i>	9 glass/4.5 taste
Scheurebe <i>weingut pfeffingen '14 pfalz, germany</i>	9 glass/4.5 taste
Chardonnay <i>laguna '14 russian river valley, california</i>	9 glass/ 4.5 taste
Chardonnay <i>hartford court '16 russian river valley</i>	14 glass/ 7 taste

red wine

Pinot Noir <i>storypoint '15 sonoma county, california</i>	8 glass/4 taste
Pinot Noir <i>anthill farms '15 anderson valley</i>	15 glass/7.5 taste
Valpolicella <i>monte dall'ora '16 veneto, italy</i>	9 glass/4.5 taste
Carignan/Cinsault/Mourvèdre <i>lost & found '16 sonoma county</i>	16 glass/8 taste
Tempranillo <i>muga reserva '12 rioja, spain</i>	12 glass/6 taste
Merlot <i>swanson '12 napa valley</i>	10.5 glass/5.25 taste
Cabernet <i>acumen "mountainside" '14 napa valley</i>	18 glass/9 taste

non-alcoholic cocktails

Mercier Orchard's Apple Cider	4.5
House Ginger Beer	4.5