



## Chef's Fall Menu

<b>Chef's Choice Cheese and Charcuterie Board .....</b>	<b>35/45</b>
Sliced Smoked Duck, Veal Sausage, Smoked Polish Sausage, Bread & Butter Pickles, Purple Sauerkraut, Pickled Mustard Seeds, Giardiniera, Orange and Fennel Olives, Pickled Watermelon Rinds, Beet Puree, Togarashi Candied Nuts, Strawberry Margarita Jam, Smoked Cheddar, Pimento Cheese, Goat Camembert	
<b>Chef's Garden Crudité.....</b>	<b>12/24</b>
Pickled Cauliflower, Fermented Cherry Tomato, Baby Squash, Dilly Beans, Rainbow Carrots, Baby Celery, Jimmy Nardello Peppers, Tourné Garlic Sauce	
<b>Roasted Baby Beet Salad #2.....</b>	<b>10</b>
Coal Roasted Red Beets, Chioggia Beet Chips, Gold Beet Puree, Fennel Pollen, Red Chile Honey	
<b>Fall Soba Noodles.....</b>	<b>16</b>
Kabocha Squash, Sweet Corn, Spicy Tofu, Corn and Mushroom Broth, Squash Kimchi, Pumpkin Seeds, Peanuts	
<b>Charcoal Roasted Hamachi Collar.....</b>	<b>26</b>
Fish Sauce Caramel, Radishes, Cilantro, Kimchi	
<b>Iron Skillet Halibut.....</b>	<b>28</b>
Lobster Sauce, Cous Cous, Fried Kale, Fermented Cherry Tomato	
<b>Bulgogi Roasted Hanger Steak.....</b>	<b>28</b>
Roasted Scallions, Buckwheat Stuffed Cabbage Roll, Grilled Lion's Mane Mushrooms, Gochujang Bordelaise	
Add Foie Gras + 8	
Add Truffle + 8	

## Supper Club

### Entrees

[Served with your choice of two sides]

Blackened Catfish w/ Spiced Lobster Cream.....	22
Wood Grilled BBQ Baby Back Ribs.....	25
Fried Chicken w/ House Lacto Fermented Giardiniera.....	22

<b>Sides.....</b>	<b>5ea</b>
Whipped Potato w/ Truffle	Boursin Coleslaw
Heritage Caesar	Pimento Cheese Grits
Togarashi Fries	2 Mini Heritage Cheddar Biscuits
Buttermilk Fried Onion Rings	Cauliflower Puree
Corn Salad	