

# Bill of Fare, April 2018

## *Starters*

BEN'S BUTTERMILK BISCUITS, HONEY BUTTER PANISSE	6
BEEFS, SPRING GREENS, ALMOND VINAIGRETTE	9
GRILLED CHICORIES, BACON, BLUE CHEESE, EGG MIMOSA, RED WINE VINAIGRETTE	11
HEARTH TOAST, FRENCH ONION JAM, GRUYERE	11
BEEF TARTARE, SHALLOTS, PICKLED PEPPERS & CRISPS*	12
1/2 DOZEN OYSTERS, CHAMPAGNE MIGNONETTE, HORSERADISH, LEMON*	15
HOUSE CHARCUTERIE, WHOLE GRAIN MUSTARD, PICKLES, SOURDOUGH TOAST	15

## *Suppers*

PORK CHOP, LITTLE SMOKIE, CABBAGE, APPLES, SHALLOTS, SAGE, TASSO, MARSALA	22
HALF CHICKEN, CARROTS, COUSCOUS, HARISSA, CARROT AND APRICOT CHUTNEY	21
ROCKFISH, CAULIFLOWER, BURNT SCALLION SAUCE, CHIVES	22
HEARTH ROASTED BEEF, POTATO TORTA, RAPINI, HORSERADISH CREME FRAICHE	22
RICOTTA CAVATELLI, TOMATO, ANCHOVY, TAGGIASCA OLIVES, GARLIC	20
HAM HOCK, BRAISED COLLARD GREENS, RADICCHIO, CHEDDAR POLENTA	29

## *From our Butcher's Case*

BUTCHER'S SELECTION, DAILY CUTS FROM OUR CASE	MARKET PRICE
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## *Snacks*

LANDDAGER	3
SLIM JIM	3
CRAB BOIL SPICED PORK RINDS	5
RILETTES & ACCOMPANIMENTS	8
PORK CROQUETTES, GRAIN MUSTARD	7
HAM BISCUIT	6
MEAT PIE	7
PICKLE PLATE	7
TOAST, FENNEL, PARSLEY & BOQUERONES	6
MARINATED OLIVES	5

## *Flies*

CHEDDAR POLENTA	6
CAULIFLOWER, BAGNA CAUDA	9
POTATOES, CUMIN VINAIGRETTE	10
BACON BRAISED COLLARD GREENS	8

*Oh let us cook for you!!*

**FROM \$40 PER PERSON AND UP**

WE BELIEVE IN THE PROVENANCE OF OUR INGREDIENTS AND THE PEOPLE WHO WORK TO SUPPLY OUR KITCHEN. IF YOU WOULD LIKE TO KNOW MORE, PLEASE FEEL FREE TO ASK. \*OUR FOOD MAY CONTAIN RAW OR UNPASTEURIZED EGGS. CONSUMING RAW OR UNDERCOOKED MEAT OR SEAFOOD MAY CAUSE ILLNESS. PLEASE INFORM US OF ANY ALLERGIES OR DIETARY RESTRICTIONS. A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. WE ACCEPT A MAXIMUM OF 3 CARDS PER TABLE.

*Thank you*