



## STARTERS

|                                                           |                                                  |
|-----------------------------------------------------------|--------------------------------------------------|
| Wood Grilled Rainbow Carrots . . . . . 14                 | Southern Sour Cream & Onion Dip . . . . . 12     |
| <i>herb lemon ricotta, shaved carrots,</i>                | <i>caramelized onions, dill, chive,</i>          |
| <i>peppadew peppers, toasted seeds, sumac vinaigrette</i> | <i>house-made potato chips</i>                   |
|                                                           | <i>Sub crudité. . . 2</i>                        |
| Pimento Cheese . . . . . 10                               | House Smoked Salmon Tartare . . . . . 15         |
| <i>toasted ciabatta, Irish cheddar, cornichons</i>        | <i>red cabbage chow-chow, creme fraiche,</i>     |
|                                                           | <i>crispy salmon skin, toasted grain bread</i>   |
| Fried Green Tomatoes . . . . . 18                         | Cheese Plate . . . . . 19                        |
| <i>crab + shrimp salad, creole remoulade, lemon</i>       | <i>English Cheddar, Mt. Tam, Caveman Blue,</i>   |
|                                                           | <i>house sourdough, spiced pecans, house jam</i> |
| Andouille and Duck Gumbo . . . . . 8                      | Buttermilk Biscuits . . . . . 8                  |
| <i>basmati rice, scallions</i>                            | <i>seasonal butter, local honey</i>              |
| Wild Mushroom + Burrata Toast . . . . . 16                |                                                  |
| <i>toasted brioche, garlic puree, minus 8 vinegar,</i>    |                                                  |
| <i>truffle oil</i>                                        |                                                  |

## SALADS

|                                                                                                                     |
|---------------------------------------------------------------------------------------------------------------------|
| Farmhouse Salad <i>local greens, fennel relish, tarragon vinaigrette, cherry tomatoes</i> . . . . . 10              |
| Beet Salad <i>cardamom yogurt, preserved lemon, arugula, hazelnuts.</i> . . . . . 12                                |
| Little Gem Caesar <i>creamy cashew caesar dressing, rebel tomatoes, almond "parmesan", garlic crostini</i> . . . 15 |
| <i>Add to any salad:</i>                                                                                            |
| <i>add roasted chicken . . . . . 10</i>                                                                             |
| <i>add salmon . . . . . 12</i>                                                                                      |

## ENTRÉES

|                                                                                                                                                 |
|-------------------------------------------------------------------------------------------------------------------------------------------------|
| 16 oz. Prime Ribeye° <i>grilled asparagus, herbed butter, cauliflower au gratin, bordelaise</i> . . . . . 44                                    |
| Seared Scottish Salmon° <i>citrus-quinoa salad, cucumber, fennel, basil, mint, avocado, lime-poppseed dressing, candied millet</i> . . . . . 34 |
| Mattie's Fried Chicken . . . . . 28                                                                                                             |
| <i>Kennebec mashers, bacon, baby kale-shaved brussels sprouts, pickled onions, buttermilk ranch</i>                                             |
| Tender Belly Grilled Pork Ribs <i>red potato salad, green cabbage coleslaw, cornichon</i> . . . . . 29                                          |
| Texas Redfish <i>turmeric dirty rice + black-eyed peas, andouille, sauteed kale, blistered tomato vinaigrette</i> . . . . . 38                  |
| Grilled Bone-In Pork Chop° <i>corn-snap pea succotash, sweet potato, cornbread, pickled carrot slaw, guajillo glaze.</i> 39                     |
| Basmati Rice Bowl <i>chickpeas, coconut curry, roasted vegetables, cilantro, tomato, green onions</i> . . . . . 18                              |
| "Chicken + Dumplings" <i>roasted chicken breast, herb gnocchi, braised collard greens, white wine jus</i> . . . . . 27                          |
| Grassfield Farms Beef Burger° <i>aged Tillamook cheddar, tomato-bacon jam, Duke's mayo, house frites</i> . . . 18                               |

## SIDES

|                                                        |                                                      |
|--------------------------------------------------------|------------------------------------------------------|
| Crispy Cauliflower . . . . . 8                         | Fried Brussels Sprouts . . . . . 9                   |
| <i>Thai bird chile, tamarind BBQ sauce, scallions,</i> | <i>sweet peppers, chili-toasted pumpkin seeds,</i>   |
| <i>cilantro</i>                                        | <i>pineapple vinaigrette, cilantro, mint</i>         |
| Kennebec Mashers . . . . . 8                           | House Frites . . . . . 6                             |
| <i>crispy bacon, Parrano gouda</i>                     | <i>thyme salt, sweet onion dip, chipotle ketchup</i> |

We proudly source organic and sustainable ingredients, including hormone-free and antibiotic-free meats, from a variety of local and regional purveyors

° CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS