

S U P P E R

S N A C K S & S M A L L P L A T E S

Country captain duck fat
fried peanuts
6

Gouda pimento
& fried saltines
12

Chilled confit mussels &
smokey tomato dressing
20

Bison tartare dressed in
dill pickle vinaigrette with
bone marrow butter toast
23

Escargot with green
goddess butter
& ranch dusted leaves
24

Cold meatloaf tea
sandwich with
hot pepper jam
18

M A I N S

Lamb Burger
english muffin with raclette,
onion & comeback sauce. Served
with waffle fries
28

Fried Catfish
over pickled green tomato tartar
with celeriac, kohlrabi
& green apple confetti
33

Grilled Young Chicken
with garlicky yogurt,
Jimmy Nardello peppers &
lovage
32

Heritage Pork Chop
with gunpowder
& cardamom braised chard
40

Hanger Steak & Tomatoes
brown butter, thyme & aioli
39

V E G E T A B L E S

Peach salad with lawn party
dressing, blue cheese & herbs
18

Charred cabbage & brassica
with anchovy aioli & lovage
19

Skordalia with
almonds, blistered peppers,
oregano & capers
18

Sliced raw Zucchini, english
peas, fennel, lemon, mint &
benne seeds
17

Marinated market tomatoes &
basil over fresh Emmerson
cheese
16

Chilled greens beans with
spinach & walnut pesto
13

P A S T R Y

Fresh Mint Ice Cream
& Flourless Chocolate
Brownie
18

Pancake Soufflé
*(must be ordered at
the start of your meal)*

22

Blueberry &
Ginger Pie

16

