

SNACK PLATES

HANDHELD, SHAREABLE PLATES DESIGNED TO BEGIN THE MEAL.

Scallion Hushpuppies , bbq onion aioli (4)	9
Sweetwater Valley Farm Cheddar Pimento Cheese , benne seed crackers	10
Smoked Fish Dip , potato chips	12
Smoked Joyce Farms Chicken Wings , alabama white sauce (5)	12
Roasted Cheshire Pork Belly Biscuits , apple butter, bread & butter pickles (2)	11
Murder Point Oysters on the Half Shell , apple mignonette* <i>gf</i> Half-Dozen Dozen	23 45

SMALL PLATES

Benton's Country Ham & Burrata Salad , mandarin, saba, pistachio crumble & scallion vinaigrette <i>gf</i>	18
Kale Salad , smoked sunburst farm trout, creamy garlic vinaigrette, parmesan & cornbread crumble* <i>gf</i>	16
Grilled Gulf Coast Shrimp , chives, fresh citrus vinaigrette & lemon oil (4) <i>gf</i>	15
Slow-Cooked Farm Egg , gnocchi, chicken confit & hen of the woods mushrooms*	16
Yellowfin Tuna Crudo , blood orange, pickled shallot & bay oil* <i>gf</i>	19

HANDMADE PASTAS

Spinach Campanelle , chestnut, button & oyster mushrooms, mushroom "duxelles"	27
Benton's Bacon Bolognese , tagliatelle, parmesan & cornbread crumble	27
Celery Root & Potato Agnolotti , maine lobster, aleppo pepper & lobster sauce*	35

LARGE PLATES from the Josper

Roasted Joyce Farms Chicken , carolina gold rice boudin, collard greens, e.t. mushrooms & sauce suprême <i>gf</i>	33
Braised Duroc Pork Osso Bucco , grit cake, cabbage, bacon vinaigrette, "gremolata" & pork jus	39
Whole Grilled Sunburst Trout , harissa roasted carrots, almond vinaigrette, watercress & buttermilk* <i>gf</i>	49

16 oz Grilled Black Angus Prime Ribeye, hollandaise & crispy potatoes*

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SIDES

Weisenberger Mill Cornbread , muddy pond sorghum butter <i>gf</i> • kindly allow 15 minutes	11
Potato Purée , parsley butter <i>gf</i>	10
Grilled Broccolini , charred lemon vinaigrette & parsley salsa verde <i>gf</i>	11
Roasted Brussels Sprouts & Cauliflower , smoked onion jam <i>gf</i>	11
Arugula Salad , preserved lemon, shaved turnips & apple cider vinaigrette <i>gf</i>	10

TREATS

OUR DESSERTS ARE HANDMADE ON PREMISES & INDIVIDUALLY PLATED FOR ONE GUEST.

Valrhona Chocolate & Peanut Butter Tart , campfire ice cream	13
Lemon Olive Oil Cake , elderflower cremeux, winter citrus & lime-buttermilk sherbet <i>gf</i>	13
Apple & Almond Financier , pecan-raisin compote & honey gelato <i>gf</i>	13
Hand-Dipped Ice Cream , single scoop, rotating selection <i>gf</i>	6
Soft Serve Sundae , choice of salted caramel, sweet cream, or twist <i>gf</i>	12



JAMES BEARD AWARD
 BEST CHEF SOUTHEAST
 CHEF & OWNER JOSEPH LENN