

## SNACK PLATES

HANDHELD, SHAREABLE PLATES DESIGNED TO BEGIN THE MEAL.

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

## SMALL PLATES

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

## HANDMADE PASTAS

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

## LARGE PLATES *from the Jospers*

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

<b>16 oz Grilled Black Angus Prime Ribeye</b> , hollandaise & crispy potatoes*	<i>mp</i>
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## SIDES

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

## TREATS

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

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



JAMES BEARD AWARD  
BEST CHEF SOUTHEAST  
CHEF & OWNER JOSEPH LENN