

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 &amp; Pickle Plate</b> sourdough-benne seed crackers	12
<b>Smoked North Carolina Catfish Dip</b> kennebec potato chips	12
<b>Smoked Joyce Farms Chicken Wings</b> alabama white bbq sauce (5)	12
<b>Roasted Cheshire Pork Belly Biscuits</b> strawberry jam, bread & butter pickles (2)	11
<b>Murder Point Oysters on the Half Shell*</b> strawberry mignonette & cocktail sauce <i>gf</i> Half-Dozen   Dozen	23   45
<b>Hackleback Sturgeon Caviar*</b> kennebec potato chips & crème fraîche (30 g)	85

SMALL PLATES

<b>Benton's Country Ham &amp; Burrata Salad</b> charred peas, arugula, mint, radish, preserved lemon <i>gf</i>	18
<b>Harvest Lettuce Salad</b> smoked sunburst trout, yogurt "ranch", dill & pickled celery <i>gf</i>	17
<b>Grilled Gulf Coast Shrimp</b> chives, citrus vinaigrette & aleppo pepper (4) <i>gf</i>	16
<b>Black Hawk Farms Wagyu Steak Tartare*</b> pickled shallot, rye toast, ramp aioli & cured egg	21
<b>Slow-Cooked Farm Egg*</b> gnocchi, chicken confit & hen of the woods mushrooms	17

HANDMADE PASTAS

<b>Cacio e Pepe</b> fusilli, aged parmesan & cracked pepper	23
<b>Benton's Bacon Bolognese</b> campanelle, parmesan & cornbread crumble	27
<b>Garganelli</b> shrimp, charred broccolini, crispy garlic & lobster butter	29

LARGE PLATES *from the Jospet*

<b>Roasted Joyce Farms Chicken</b> carolina gold rice, spring green pistou, peas, ramps, turnips & sauce suprême <i>gf</i>	33
<b>Grilled Duroc Pork Chop</b> potatoes, ramps, benton's country ham, bok choy & pork jus <i>gf</i>	39
<b>Whole Grilled Sunburst Trout*</b> roasted beets, watercress, pickled fennel, yogurt & mint pistou <i>gf</i>	53
<b>16 oz Grilled Black Angus Prime Ribeye*</b> potato-spring onion soubise & crispy potatoes	85

<b>46 oz Charcoal-Grilled Black Hawk Farms American Wagyu Tomahawk* <i>gf</i></b> potato-spring onion soubise	225
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SIDES

<b>Weisenberger Mill Cornbread</b> muddy pond sorghum butter <i>gf</i> • kindly allow 15 minutes	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>Grilled Asparagus</b> peas, turnips, ramp greens & banyuls butter <i>gf</i>	12
<b>Beet &amp; TN Strawberry Salad</b> crème fraîche, pistachio-quinoa granola & watercress	13

TREATS

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

<b>Valrhona Chocolate Mousse Tart</b> cocoa nibs & whipped cream <i>gf</i>	13
<b>Peanut Butter &amp; Jelly Tart</b> strawberry jam & toast ice cream	13
<b>Almond Financier</b> TN strawberries & vanilla 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 chocolate, sweet cream, or twist	12



JAMES BEARD AWARD  
BEST CHEF SOUTHEAST  
CHEF & OWNER JOSEPH LENN

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. \*  
EVERY EFFORT WILL BE MADE TO ACCOMMODATE FOOD ALLERGIES. SHOULD WE BE UNABLE TO DO SO, WE APOLOGIZE IN ADVANCE.  
INGREDIENTS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY. A 20% SERVICE CHARGE IS ADDED FOR PARTIES OF 6 OR MORE.