

SNACK PLATES

Scallion Hushpuppies , comeback sauce (4)	9
Smoked Chicken Wings , alabama white sauce (5)	12
Pimento Cheese , benne seed crackers	10
Smoked Catfish Dip , potato chips	12
Roasted Pork Belly Biscuits , apple butter, b&b pickles (2)	11
Grilled Shrimp , chives, citrus vinaigrette & lemon oil (4) <i>gf</i>	15
Oysters on the Half Shell , apple mignonette* <i>gf</i> Half-Dozen Dozen	23 45

SMALLER PLATES

Slow Cooked Farm Egg , gnocchi, chicken confit & hen of the woods mushrooms*	16
Wagyu Beef Tartare , pickled beans, mustard aioli, rye toast, crispy red onion*	19
Grilled Squash Salad , cabbage, apples, ricotta, pepita crumble & sorghum vinaigrette <i>gf</i>	16
Kale Salad , smoked trout, creamy garlic vinaigrette, parmesan & cornbread crumble <i>gf</i>	16
Country Pork Pâté , arugula, apple cider vinaigrette, candied pecans & whole grain mustard	17

HANDMADE PASTAS

Benton's Bacon Bolognese , tagliatelle, parmesan & cornbread crumble	27
Campanelle , butternut squash, bok choy, candied walnuts, apples & parmesan	26
Spinach Creste di Gallo , chanterelle, oyster & chesnut mushrooms, mushroom "duxelles"	27

LARGER PLATES *from the Josper*

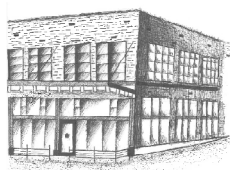
Roasted Joyce Farms Chicken , bread pudding, turnips, extra terrestrial mushrooms & chicken cream sauce	32
Apple BBQ Grilled Duroc Pork Chop , grit cake, cabbage, bacon vinaigrette, apple mostarda & pork jus*	39
Whole Grilled Sunburst Trout , spaghetti squash, green beans, pecan vinaigrette & beurre blanc* <i>gf</i>	59

16oz Grilled Prime Ribeye, hollandaise & crispy potatoes*

Market Price

SIDES

Cornbread & muddy pond sorghum butter <i>gf</i> • <i>kindly allow 15 minutes</i>	11
Potato Purée , parsley butter <i>gf</i>	10
Sweet & Spicy BBQ Okra , delicata squash & peanuts	10
Arugula Salad , pickled watermelon, beans, shaved turnips & lemon vinaigrette <i>gf</i>	10
Grilled Broccolini , charred lemon vinaigrette & parsley salsa verde <i>gf</i>	11



DAYLIGHT BUILDING EST. 1927

CHEF'S TASTING MENU *advanced booking required*

A seasonal six-course experience prepared and served at the Chef's Counter by James Beard Award-winning Chef Joseph Lenn. This tasting menu is available Tuesday through Saturday and may be reserved directly through Resy. A deposit is required at the time of booking. The price is \$169 per guest, excluding beverages, tax, and service charge. Optional wine pairings curated by our sommelier team begin at \$99 per guest.

