

SNACK PLATES

HANDHELD, SHAREABLE PLATES DESIGNED TO BEGIN THE MEAL.

Scallion Hushpuppies basil aioli (4)	9
Sweetwater Valley Farm Cheddar Pimento Cheese & Pickle Plate sourdough-benne seed crackers	12
Smoked Fish Dip kennebec potato chips	12
Smoked Joyce Farms Chicken Wings alabama white bbq sauce (5)	12
Roasted Cheshire Pork Belly Biscuits strawberry jam, bread & butter pickles (2)	11
Murder Point Oysters on the Half Shell* cucumber mignonette <i>gf</i> Half-Dozen Dozen	23 45
Hackback Sturgeon Caviar* kennebec potato chips & crème fraîche (30 g)	85

SMALL PLATES

Yellowfin Tuna Crudo* cucumber, pickled green tomato, buttermilk & dill <i>gf</i>	21
Heirloom Tomato & Cucumber Salad crispy chickpeas, saba & basil	16
Harvest Lettuce Salad smoked sunburst trout, yogurt "ranch", dill & pickled celery <i>gf</i>	17
Watermelon Gazpacho canteloupe, cucumber, pickled peppers & fennel <i>gf</i>	13
Sumac Dusted Carrots beets, mint pistou, pecans & carrot vinaigrette <i>gf</i>	15
Charred Green Beans chili crisp, red cabbage, benne seeds, cilantro & pickled fennel <i>gf</i>	15
Grilled Gulf Coast Shrimp basil, chives, citrus vinaigrette & aleppo pepper (4) <i>gf</i>	18
Slow-Cooked Farm Egg* gnocchi, chicken confit & hen of the woods mushrooms	17
Heirloom Tomato "Risotto" carolina gold rice, basil, parmesan cream & saba <i>gf</i>	18
Weisenberger Mill Cornbread muddy pond sorghum butter <i>gf</i> • kindly allow 15 minutes	12
Potato Purée parsley butter <i>gf</i>	11

HANDMADE PASTAS

Benton's Bacon Bolognese paparadelle, parmesan & cornbread crumble	27
Campanelle corn, basil pistou, wild mushrooms, cherry tomatoes & corn butter	28

À LA CARTE PLATES *from the Jospers*

Roasted Joyce Farms Chicken herb salad, chicken jus <i>gf</i>	30
Tamari Glazed Duroc Pork Chop heirloom cherry tomatoes, dill, watercress & tomato butter <i>gf</i>	35
Whole Grilled Sunburst Trout* watercress, yogurt & mint pistou <i>gf</i>	53
16 oz Grilled Black Angus Prime Ribeye* potato-onion soubise <i>gf</i>	85

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

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

Valrhona Chocolate Banana Trifle banana, almond tuile & espresso caramel <i>gf</i>	13
Peanut Butter & Jelly Tart blueberry jam & toast ice cream	13
Almond Financier mountain meadows peaches & honey gelato <i>gf</i>	13
Hand-Dipped Ice Cream key lime <i>gf</i>	6
Hand-Dipped Sorbet summer berry lemonade <i>gf</i>	6
Soft Serve Sundae choice of chocolate, sweet cream, or twist	12



JAMES BEARD AWARD
BEST CHEF SOUTHEAST
CHEF & OWNER JOSEPH LENN