

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
Hackleback Sturgeon Caviar* kennebec potato chips & crème fraîche (30 g)	85

SMALL PLATES

Heirloom Tomato & Cucumber Salad crispy chickpeas, saba & basil	16
Kale Salad red russian kale, tempura squash, zucchini, creamy garlic vinaigrette & parmesan	16
Harvest Lettuce Salad smoked sunburst trout, yogurt "ranch", dill & pickled celery <i>gf</i>	17
Sumac Dusted Carrots snap peas, mint pistou, cashews & carrot vinaigrette <i>gf</i>	15
Roasted Turnips bok choy, charred green beans, chili crisp, benne seeds, cilantro & pickled fennel <i>gf</i>	15
Grilled Gulf Coast Shrimp basil, chives, citrus vinaigrette & aleppo pepper (4) <i>gf</i>	16
Yellowfin Tuna Crudo* cucumber, pickled shallot, buttermilk & dill <i>gf</i>	21
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

HANDMADE PASTAS

Pappardelle zucchini, ricotta & parsley salsa verde	25
Benton's Bacon Bolognese tagliatelle, parmesan & cornbread crumble	27
Campanelle corn, basil pistou, wild mushrooms, yellow cherry tomatoes & corn butter	28

À LA CARTE PLATES *from the Jospers*

Roasted Joyce Farms Chicken sauce suprême <i>gf</i>	30
Strawberry BBQ Duroc Pork Chop heirloom chery 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-spring onion soubise <i>gf</i>	85

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

Weisenberger Mill Cornbread muddy pond sorghum butter <i>gf</i> • kindly allow 15 minutes	12
Potato Purée parsley butter <i>gf</i>	11

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 blackberries & vanilla gelato <i>gf</i>	13
Hand-Dipped Ice Cream single scoop, rotating selection <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