

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 North Carolina Catfish 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
<b>Hackback Sturgeon Caviar*</b> , potato chips & crème fraîche (30 g)	85

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>Yellowfin Tuna Crudo*</b> , blood orange, pickled shallot & bay oil <i>gf</i>	19
<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

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>Mafaldine</b> , parmesan, cured egg yolk* & périgord black truffle	39
<b>Cacio e Pepe</b> , fusilli, parmesan & black pepper	22

LARGE PLATES *from the Jospet*

<b>Roasted Joyce Farms Chicken</b> , farro, sunchokes, collard greens, e.t. mushrooms & sauce suprême	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 beets, almond vinaigrette, spinach & buttermilk <i>gf</i>	49

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

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>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 Mousse Tart</b> , cocoa nibs & whipped 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



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.