

SNACK PLATES

HANDHELD, SHAREABLE PLATES DESIGNED TO BEGIN THE MEAL.

Scallion Hushpuppies bbq onion aioli (4)	9
Sweetwater Valley Farm Cheddar Pimento Cheese sourdough benne seed crackers	10
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* strawberry mignonette & cocktail sauce <i>gf</i> Half-Dozen Dozen	23 45
Hackleback Sturgeon Caviar* kennebec potato chips & crème fraîche (30 g)	85

SMALL PLATES

Benton's Country Ham & Ricotta Salad asparagus, peas, saba, hazelnut-chili oil & scallion vinaigrette <i>gf</i>	18
Harvest Lettuce Salad smoked sunburst trout, yogurt "ranch", dill & pickled celery <i>gf</i>	17
Yellowfin Tuna Crudo* blood orange, citrus puree, pickled shallot, watercress & bay oil <i>gf</i>	21
Grilled Gulf Coast Shrimp chives, citrus vinaigrette & lemon oil (4) <i>gf</i>	15
Slow-Cooked Farm Egg* gnocchi, chicken confit & hen of the woods mushrooms	16

HANDMADE PASTAS

Spinach Campanelle chestnut, button & oyster mushrooms, mushroom "duxelles"	27
Benton's Bacon Bolognese tagliatelle, parmesan & cornbread crumble	27
Garganelli shrimp, charred broccolini, crispy garlic & herb butter	29

LARGE PLATES *from the Jospier*

Roasted Joyce Farms Chicken farro, kohlrabi, swiss chard, e.t. mushrooms & sauce suprême	33
Grilled Duroc Pork Chop grit cake, cabbage, bacon vinaigrette, "gremolata" & pork jus	39
Whole Grilled Sunburst Trout* harissa roasted beets, almond vinaigrette, arugula & buttermilk <i>gf</i>	49
16 oz Grilled Black Angus Prime Ribeye* hollandaise & crispy potatoes	85

46 oz Charcoal-Grilled Black Hawk Farms American Wagyu Tomahawk* <i>gf</i>	249
tallow roasted baby potatoes with crème fraîche	
grilled asparagus & sherry roasted mushrooms, potato-spring onion soubise	

SIDES

Weisenberger Mill Cornbread muddy pond sorghum butter <i>gf</i> • kindly allow 15 minutes	11
Potato Purée parsley butter <i>gf</i>	10
Grilled Broccolini charred lemon vinaigrette & parsley salsa verde <i>gf</i>	11
Roasted Brussels Sprouts & Cauliflower smoked onion jam <i>gf</i>	11
Arugula Salad preserved lemon, shaved beets & extra virgin olive oil <i>gf</i>	10

TREATS

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

Valrhona Chocolate Mousse Tart cocoa nibs & whipped cream <i>gf</i>	13
Lemon Olive Oil Cake elderflower cremeux, winter citrus & lemon-buttermilk sherbet <i>gf</i>	13
Almond Financier strawberries & vanilla gelato <i>gf</i>	13
Hand-Dipped Ice Cream single scoop, rotating selection <i>gf</i>	6



JAMES BEARD AWARD
BEST CHEF SOUTHEAST
CHEF & OWNER JOSEPH LENN