

SMALLER PLATES

Benton's Country Ham & Burrata Salad , mandarin, saba, pistachio crumble & scallion vinaigrette <i>gf</i>	18
Kale Salad , smoked sunburst farm trout, creamy garlic vinaigrette, parmesan & cornbread crumble* <i>gf</i>	16
Yellowfin Tuna Crudo , blood orange, pickled shallot & bay oil* <i>gf</i>	19
Grilled Gulf Coast Shrimp , chives, fresh 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
Celery Root & Potato Agnolotti , maine lobster, aleppo pepper & lobster sauce*	35
Mafaldine , parmesan, cured egg yolk & périgord black truffle*	39

LARGER PLATES *from the Josper*

Roasted Joyce Farms Chicken , carolina gold rice boudin, collard greens, e.t. mushrooms & sauce suprême <i>gf</i>	33
Braised Duroc Pork Osso Bucco , grit cake, cabbage, bacon vinaigrette, "gremolata" & pork jus	39
Verlasso Salmon , harissa roasted carrots, almond vinaigrette, watercress & buttermilk* <i>gf</i>	37

16oz Grilled Black Angus Prime Ribeye, hollandaise & crispy potatoes*

Market Price

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 turnips & apple cider vinaigrette <i>gf</i>	10

TREATS

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

Valrhona Chocolate & Peanut Butter Tart , campfire ice cream	13
Lemon Olive Oil Cake , elderflower cremeux, winter citrus & lime-buttermilk sherbet <i>gf</i>	13
Pear, Apple & Almond Financier , walnut-raisin compote & honey gelato <i>gf</i>	13
Biscuit Bread Pudding , white chocolate ice cream, blood orange & honeycomb	13
Hand-Dipped Ice Cream , single scoop, rotating selection <i>gf</i>	6
Soft Serve Sundae , salted caramel	12



JAMES BEARD AWARD
 BEST CHEF SOUTHEAST
 CHEF & OWNER JOSEPH LENN

OUR SPACE
 Our restaurant occupies a historic corner of the Daylight Building, a Knoxville landmark since 1927. From early tenants like the C.F. Johnston Paint Company to a longtime Western Auto, this storefront has served the city for nearly a century. For Chef Lenn—born and raised in Knoxville—cooking here continues a legacy of craft, community, and downtown life.



DAYLIGHT BUILDING
 EST. 1927
 KNOXVILLE, TENNESSEE