

SNACK PLATES

HANDHELD, SHAREABLE PLATES DESIGNED TO BEGIN THE MEAL.

Scallion Hushpuppies bbq onion 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* 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 & Burrata Salad charred peas, arugula, mint, radish, preserved lemon <i>gf</i>	18
Harvest Lettuce Salad smoked sunburst trout, yogurt "ranch", dill & pickled celery <i>gf</i>	17
Grilled Gulf Coast Shrimp chives, citrus vinaigrette & aleppo pepper (4) <i>gf</i>	16
Black Hawk Farms Wagyu Steak Tartare* pickled shallot, rye toast, ramp aioli & cured egg	21
Slow-Cooked Farm Egg* gnocchi, chicken confit & hen of the woods mushrooms	17

HANDMADE PASTAS

Spinach Campanelle chestnut, button & oyster mushrooms, mushroom "duxelles"	27
Benton's Bacon Bolognese tagliatelle, parmesan & cornbread crumble	27
Cacio e Pepe fusilli, aged parmesan & cracked pepper	23

LARGE PLATES *from the Jospier*

Roasted Joyce Farms Chicken carolina gold rice, spring green pistou, asparagus, turnips & mushrooms <i>gf</i>	33
Strawberry BBQ Duroc Pork Chop spring onion, bacon vinaigrette, potato rosti, peas & pork jus <i>gf</i>	39
Whole Grilled Sunburst Trout* roasted beets, watercress, pickled fennel, yogurt & mint pistou <i>gf</i>	53
16 oz Grilled Black Angus Prime Ribeye* potato-spring onion soubise	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	11
Potato Purée parsley butter <i>gf</i>	10
Grilled Broccolini charred lemon vinaigrette & parsley salsa verde <i>gf</i>	11
Grilled Asparagus peas, turnips, ramp greens & banyuls butter <i>gf</i>	12
Beet & TN Strawberry Salad crème fraîche, crispy chickpeas & watercress	13

TREATS

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

Valrhona Chocolate Mousse Tart cocoa nibs & whipped cream <i>gf</i>	13
Peanut Butter & Jelly Tart strawberry jam & toast ice cream	13
Almond Financier TN strawberries & 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