

## SNACK PLATES

|                                                                                 |       |
|---------------------------------------------------------------------------------|-------|
| <b>Scallion Hushpuppies</b> , bbq onion aioli (4)                               | 9     |
| <b>Smoked Chicken Wings</b> , alabama white sauce (5)                           | 12    |
| <b>Pimento Cheese</b> , benne seed crackers                                     | 10    |
| <b>Smoked Catfish Dip</b> , potato chips                                        | 12    |
| <b>Roasted Pork Belly Biscuits</b> , apple butter, b&b pickles (2)              | 11    |
| <b>Grilled Shrimp</b> , chives, citrus vinaigrette & lemon oil (4) <i>gf</i>    | 15    |
| <b>Oysters on the Half Shell</b> , apple mignonette* <i>gf</i> Half-Dozen Dozen | 23 45 |

## SMALLER PLATES

|                                                                                                        |    |
|--------------------------------------------------------------------------------------------------------|----|
| <b>Slow Cooked Farm Egg</b> , gnocchi, chicken confit & hen of the woods mushrooms*                    | 16 |
| <b>Wagyu Beef Tartare</b> , pickled beans, mustard aioli, rye toast, crispy red onion*                 | 19 |
| <b>Grilled Squash Salad</b> , cabbage, apples, ricotta, pepita crumble & sorghum vinaigrette <i>gf</i> | 16 |
| <b>Kale Salad</b> , smoked trout, creamy garlic vinaigrette, parmesan & cornbread crumble <i>gf</i>    | 16 |
| <b>Country Pork Pâté</b> , arugula, apple cider vinaigrette, candied pecans & whole grain mustard      | 17 |

## HANDMADE PASTAS

|                                                                                               |    |
|-----------------------------------------------------------------------------------------------|----|
| <b>Benton's Bacon Bolognese</b> , tagliatelle, parmesan & cornbread crumble                   | 27 |
| <b>Campanelle</b> , butternut squash, bok choy, candied walnuts, apples & parmesan            | 26 |
| <b>Spinach Creste di Gallo</b> , chanterelle, oyster & chesnut mushrooms, mushroom "duxelles" | 27 |

## LARGER PLATES *from the Josper*

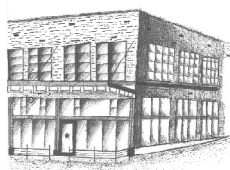
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|----------------------------------------------------------------------------------------------------------------------|----|
| <b>Roasted Joyce Farms Chicken</b> , bread pudding, turnips, extra terrestrial mushrooms & chicken cream sauce       | 32 |
| <b>Apple BBQ Grilled Duroc Pork Chop</b> , grit cake, cabbage, bacon vinaigrette, apple mostarda & pork jus*         | 39 |
| <b>Whole Grilled Sunburst Trout</b> , spaghetti squash, brussels leaves, pecan vinaigrette & beurre blanc* <i>gf</i> | 49 |

**16oz Grilled Prime Ribeye**, hollandaise & crispy potatoes\*

*Market Price*

## SIDES

|                                                                                                |    |
|------------------------------------------------------------------------------------------------|----|
| <b>Cornbread</b> & muddy pond sorghum butter <i>gf</i> • <i>kindly allow 15 minutes</i>        | 11 |
| <b>Potato Purée</b> , parsley butter <i>gf</i>                                                 | 10 |
| <b>Sweet &amp; Spicy BBQ Okra</b> , delicata squash & peanuts                                  | 10 |
| <b>Arugula Salad</b> , pickled watermelon, beans, shaved turnips & lemon vinaigrette <i>gf</i> | 10 |
| <b>Grilled Broccolini</b> , charred lemon vinaigrette & parsley salsa verde <i>gf</i>          | 11 |



DAYLIGHT BUILDING EST. 1927

## CHEF'S TASTING MENU *advanced booking required*

A seasonal six-course experience prepared and served at the Chef's Counter by James Beard Award-winning Chef Joseph Lenn. This tasting menu is available Tuesday through Saturday and may be reserved directly through Resy. A deposit is required at the time of booking. The price is \$169 per guest, excluding beverages, tax, and service charge. Optional wine pairings curated by our sommelier team begin at \$99 per guest.

