

## SNACK PLATES

<b>Scallion Hushpuppies</b> , basil 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> , JCH potato chips	12
<b>Roasted Pork Belly Biscuits</b> , JCH jam & pickles (2)	11
<b>Grilled Shrimp</b> , basil & lemon oil (4) <i>gf</i>	15
<b>Oysters on the Half Shell</b> , tomato mignonette* <i>gf</i>   Half-Dozen Dozen	23 45

## SMALLER PLATES

<b>Slow Cooked Farm Egg</b> , gnocchi, chicken confit & mushrooms*	16
<b>Tuna Crudo</b> , cucumber, buttermilk, dill & green tomato vinaigrette* <i>gf</i>	19
<b>Watermelon Gazpacho</b> , summer melon, lump crab, jalapeño & basil* <i>gf</i>	16
<b>Frisée &amp; Summer Squash Salad</b> , smoked trout, creamy garlic vinaigrette, parmesan & cornbread crumble <i>gf</i>	16
<b>Chef's Harvest Lettuce Salad</b> , pickled ramps, Benton's bacon, buttermilk ranch & dill <i>gf</i>	16

## HANDMADE PASTAS

<b>Cacio e Pepe</b> , gramigna, parmesan & black pepper	22
<b>Benton's Bacon Bolognese</b> , tagliatelle, parmesan & cornbread crumble	27
<b>Campanelle</b> , corn, local mushrooms, tomatoes & basil pistou	27

## LARGER PLATES *from the Josper*

<b>Roasted Chicken</b> , fingerling potatoes, okra, eggplant, tomato & chicken jus <i>gf</i>	32
<b>Grilled Pork Chop</b> , grits, corn, grilled zucchini, squash, benne seeds & pork jus* <i>gf</i>	39
<b>Whole Grilled Trout</b> , red cabbage, green beans, shaved carrots, basil & tomato vinaigrette* <i>gf</i>	49

<b>16oz Grilled Prime Ribeye</b> , corn butter & crispy potatoes*
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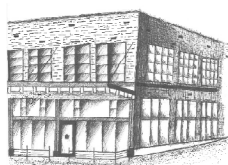
*Market Price*

## SIDES

<b>Cornbread &amp; Muddy Pond sorghum butter</b> <i>gf</i> • <i>kindly allow 15 minutes</i>	10
<b>Potato Purée</b> , parsley butter <i>gf</i>	9
<b>Green Beans &amp; Local Mushrooms</b> , almond salsa <i>gf</i>	10
<b>Grilled Broccolini</b> , charred lemon vinaigrette & turnip green salsa verde <i>gf</i>	10
<b>Chilled Harissa Roasted Carrots</b> , beets, yogurt & arugula <i>gf</i>	10

## CHEF'S PRIX FIXE EXPERIENCE *advanced booking required*

A seasonal five-course set menu served at the Chef's Counter by James Beard Award-winning **Chef Joseph Lenn**.



DAYLIGHT BUILDING EST. 1927