



# Dinner

## FOR THE TABLE

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\*Snack Board 24  
*deviled eggs, pimento cheese, pork rinds,  
fried green tomatoes, pickles, chickpea fritters,  
smoked salmon dip, crostini, house crackers*

\*Charcuterie 5/per item  
*pickles, mustard, crostini, house crackers*

\*Artisan Cheese Board 22  
*selection of five cheeses,  
seasonal accompaniments*

Crab Deviled Eggs 12/20  
*the half or dozen*

## SOUP AND SALADS

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Today's Soup 9  
*seasonally inspired*

Romaine & Baby Kale Salad 13  
*reggiano, croutons, caesar dressing  
add spanish anchovies 2*

Earth n Eats Baby Lettuce 11  
*candied pecans, pickled pears,  
spiced cider vinaigrette*

Baby Beet & Poached Apple Salad 14  
*hazelnuts, smoked blue cheese, mache,  
mustard vinaigrette*

## SIDES 8

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Buttermilk Mashed Potatoes

Duck Fat Confit Potatoes with Onions & Bacon

Sautéed Mushrooms

Spicy Collard Greens

6 Cheese Mac & Cheese

Roasted Cauliflower with Mole Poblano

Geechie Boy White Grits

Roasted Brussel Sprouts & Maple Bacon

## APPETIZERS

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\*Wagyu Beef Tartare 15  
*vadouvan, cucumbers, garlic chips, yogurt, grilled naan*

Bacon & Cheddar Cornbread 11  
*maple butter, pepper jelly*

Chorizo & Cheese Risotto Croquettes 15  
*roasted pumpkin, cilantro pesto, cotija*

Smoked Boar & Veal Kielbasa 13  
*braised cabbage, 64 degree egg, beer mustard*

## SEAFOOD AND VEGETABLES

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\*Scottish Salmon 30  
*celeriac puree, roasted baby potatoes,  
red-wine sauce*

Shrimp & Grits 29  
*stewed peppers & onions, aleppo pepper,  
preserved lemon*

Royal Sea Bass 35  
*saffron-cauliflower puree, pickled raisins, preserved  
lemon, buttered shrimp*

Butternut Squash Curry Masala 25  
*chickpeas, brined burrata, cilantro*

## MEAT AND POULTRY

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Fried Amish Chicken Thighs 27  
*white cheddar mashed potatoes,  
whisky barbecue jus*

Red Wine Braised Lamb Shank 35  
*glazed root vegetables, horseradish, aleppo pepper*

Ginger & Tamarind Glazed Duck Leg Confit 28  
*farro & quinoa salad, roasted baby turnips*

\*Maple Brined Pork Schnitzel 30  
*wheat spaetzle, apples, caramelized onions,  
trumpet mushrooms, marsala-bacon reduction*

\*12oz Ribeye 43  
*braised trumpet mushrooms & potatoes,  
spinach, red-wine shallot butter*

18% service charge will be added to parties of 6 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.