



### *Snacks*

- Truffle Deviled Eggs | truffle carpaccio 10 GF
- Butternut Squash Bisque | spiced pepitas GF 6
- Oyster Stew | bentons bacon, potato, leeks, gulf oyster 11 GF
- Arugula Salad | bleu cheese, apples, pecans, grilled red onion, balsamic 9 GF
- Roasted Root Salad | carrots, beets, turnips, tuscan kale, honey soy vinaigrette 10
- Claybrook Farms Beef Carpaccio | dijonaise, parmesan, pickled okra 13
- Charcuterie | assortment of house prepared meats and accoutrement 15
- Cheese | assortment of artisan cheese and accoutrement 16
- Butcher's Platter | charcuterie, cheese, accoutrement 29

### *Vegetables*

- Stuffed Delicata Squash | kale, lima beans, tomato, onion, mozzarella 14
- Shakshuka | spiced tomato sauce, kale, squash, fennel, poached egg 13
- Dirty Brussels | bentons bacon, pecans, blue cheese, cider vinegar 14
- General Tso Cauliflower | coconut rice, sesame seeds 14

### *Small Plates*

- Smoked Chicken Thigh | parsnip puree, roasted brussels, dijon maple glaze 14 GF
- Chorizo & Goat Cheese Risotto | bluff city fungi mushrooms 15
- Sea Scallops | purple sweet potato, roasted cauliflower, crispy kale 17GF
- 6 oz Filet | horseradish mash, blue cheese butter 23

### *Entrees*

- Hosin Glazed Duck | chestnut cream, sauted kale 25
- Shrimp & Grits | sausage, country ham, tomatoes, hanna farm grits 29 GF
- Braised Lamb Shank | spatzle, fenugreek tomato gravy 26
- Fresh Catch | turmeric roasted beets, carrots, coconut rice, cranberry mustard gastrique 30 GF
- Steak Frites | 14 oz. ribeye, truffled fries, sweet grass demi 41 GF
- Pan Fried Bone in Pork Chop | sweet potato hash, henry bain sauce 32



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish & shellfish. Please inform your server of any allergy our staff should be aware of.