

TO BEGIN

FROM THE FARM

sweet potato roulette, vegan ricotta, honey roasted almonds, pomegranate, blue corn mash, fried wheat berry crumble, chili emulsion, arepas 19

DEVILED EGGS

jumbo lump crab, cajun caviar, dill, baguette crisp 19

WOOD FIRED MUSHROOMS

foraged mushrooms, salsa macha, goat cheese spread, cornbread 22

TUNA TIRADITO*

strawberry miso & green onion leche de tigre, cucumber tartar, pecan salprietia, avocado cream, crispy fava beans 21

OYSTERS ON THE HALF SHELL

rotating mignonette, cocktail sauce, horseradish
3.75 PER | 20 HALF DOZEN

GRILLED OYSTERS

half a dozen oysters, kenny's farmhouse cheese, bourbon chipotle butter, french baguette 23

URBANI OSSETRA CAVIAR

accoutrements: egg yolk, whites, crème fraîche, shallots, capers, corn blinis MP

PORK ROULADE & ROOTS

country ham, wood fired potatoes, pickled beets, collard greens, corn crisp, sweet potato loco 20

LOW COUNTRY CLAMS

pork lardo, garlic, onion, beer, corn husk ash, sourdough toast 27

CORN HUSK BRAISED TRI TIP

bourbon braised black hawk farms tri tip, kenny's 12 year white cheddar, weisenberger mill grits, mustard chimichurri, tableside smoked 32

SMOKED PORK BELLY

spicy pickled beets, maple roasted beets, lemon zest, buttermilk gel 19

SALADS & SOUP

TOMATO CARPACCIO

heirloom tomato, roasted corn, cucumber tartar, pickled onion, bleu cheese crumble, bread chips 19

FRISÉE CAESAR SALAD

curled endive, house made caesar dressing, sourdough bread chips, parmigiano reggiano 13

COUNTRY HAM &

LEEK CHOWDER

braised country ham, leek, green peas, black garlic, sourdough toast 15

SIGNATURE ENTRÉES

LAMB WELLINGTON*

puff pastry, newsom's country ham, foraged mushroom duxelle, black truffle bourbon demi, roasted garlic, grilled broccolini 44

PAN SEARED TROUT

lump crab & tazo ham succotash, whole grain mustard beurre meunière, kenny's farmhouse cheese grits, pickled radish, garlic cornbread pangrattato 48

FRIED CHICKEN

buttermilk brined, pork lardo orzo mac & cheese, house pickled slaw, fried quinoa, apple cider vinaigrette, fermented honey 36

BLACK HAWK FARMS RIBEYE*

beef tallow & black garlic chimichurri, potato aligot, wood fired seasonal vegetables 98

SEASONAL ENTRÉES

FRESH CATCH

pan seared fish chop, mustard & panko encrusted, pecan & red bean pipian, southern greens, peanut sauce, fried chickpeas, pickled onion MKT

COUNTRY HAM RAVIOLI ROULETTE

midway rum cask braised newsom's country ham, au jus, wood fired morels, goat cheese, roasted shallots, garlic confit 34

FARMHOUSE CORNISH HEN

hay smoked, garlic & citrus marinade, sorghum glaze, green pea risotto, wood fired pickled carrots 49

NEW YORK STRIP*

prime angus new york strip, roasted brussels sprout & fingerling potato au gratin, smoked pork belly, chimichurri 58

ACCOUTREMENTS

BACON ROASTED BRUSSELS SPROUTS

MASHED POTATOES

SOUTHERN GREENS

GRILLED BROCCOLINI & CHIMICHURRI

BOURBON SWEET POTATO MASH

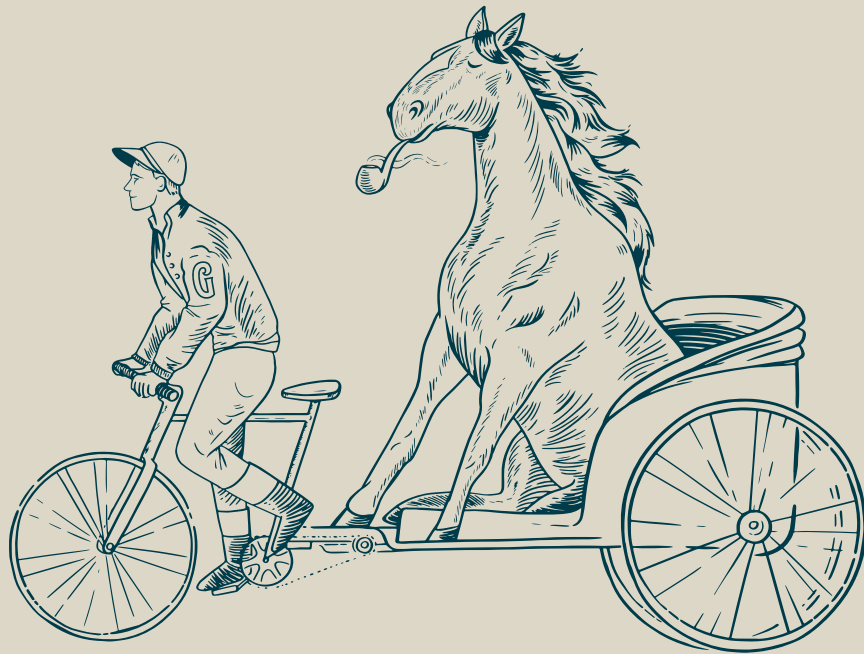
ALL ACCOUTREMENTS 11 EACH

OUR CULINARY PARTNERS

Black Hawk Farms | Cherrystone Aqua-Farms | Kenny's Farmhouse Cheese |
Tim Hensley Mushrooms | Sylvatica Forest Farm | Happy Sprouts Farm | Elmwood Stock Farm |
Critchfield Meats Family Market | Newsom's Country Hams | Weisenberger Mill | Hall Farmsteads

FOR ADDITIONAL GLUTEN FREE VEGAN & VEGETARIAN OPTIONS PLEASE INQUIRE WITH YOUR SERVER

*EATING RAW INGREDIENTS OR UNDERCOOKED FOOD MAY CAUSE FOOD BORNE ILLNESS. ITEMS ON THE MENU MAY CONTAIN MILK, EGGS, WHEAT, SOY BEANS, NUTS, & SHELLFISH. WE WILL TRY TO ACCOMMODATE FOOD ALLERGIES BUT CANNOT GUARANTEE. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.



DINNER