



SAMPLE MENU

May 2018

BUTTERMILK BISCUITS 8
churned butter, baked to order

DEVILED SNAILS 17
Anson Mills rice grits, saltine salad

BEETS 13
herb jam, watercress, chicory coffee, walnut

FIRE ROASTED OYSTERS 18
smoked tallow sofrito

SPRING VEGETABLE SALAD 11
Rebel Farms greens, peas, radish, strawberries, green goddess dressing

RADISHES & BROWN BUTTER 10
celery, lemon curd, cured pork, caraway gastrique

FRIED CHICKEN LIVER & SKINS 10
spring onion, pea tendrils, sorghum syrup, bourbon barrel soy

*WOOD FIRED KIOWA VALLEY ASPARAGUS 13
honey mustard pretzel crumble, mint, horseradish mayo

BUTCHER SPECIAL MP
limited availability

*PORK & OYSTER SAUSAGE *whiskey grits, hopped celery* 15

RHUBARBECUE QUAIL *shallot bread pudding, kil't greens, tasso ham, charred onion molasses* 14

*EGG NOODLES & COUNTRY HAM *peas, buttermilk ricotta, local egg yolk* 16

SMOKED CHICKEN *Alabama white barbecue, spring vegetable slaw, black pepper dumplings* 27

*LAVENDER RUBBED COLORADO LAMB *spring vegetable succotash, Anson Mills grits, blueberry mustard* 33

— FAMILY STYLE SUPPER —

serves 2-3 guests/limited availability
Served with biscuits & pickles

ROASTED HALF PIG HEAD 58
*Rebel Farms kohlrabi, Peruvian black mint, Acres Farm radish,
Cure Farm green garlic & rhubarb jus*

— SIDES 8 —

collard stem barigoule
dirty potatoes
mac & cheese

SNACKS 7

PIMENTO PECAN
CHEESE BALL

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DEVILED EGGS

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SCRAPPLE FRIES

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SMOKED TROUT
DIP

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PEANUT CHILE
PORK RINDS

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BEEF JERKY

In the Kitchen:

Kyle Foster, Jonathan Tully, Justin Benavidez, Matthew Stahlecker, Peter McCoy, Barrett Baskette,
Drake Louie, Charles Gill

**These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*