



Sunday Supper SAMPLE MENU

May 2018

BUTTERMILK BISCUITS 8
churned butter, baked to order

FRIED CHICKEN LIVERS AND SKINS 10
spring onion, pea tendrils, sorghum syrup, bourbon barrel soy

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

DEVILED SNAILS 17
Anson mills rice grits, saltine salad

SMOKED TROUT & POTATO FRITTER 14
cucumber, kohlrabi, mint, habanero-pumpkin seed mayo

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

BUTCHER SPECIAL MP
limited availability

SNACKS 7

BEEF JERKY

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**PIMENTO PECAN
CHEESE BALL**

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DEVILED EGGS

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SCRAPPLE FRIES

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**PEANUT CHILE
PORK RINDS**

— SIDES 8 —

*collard stem barigoule
dirty potatoes
mac & cheese*

FRIED CHICKEN

*limited availability / takes some time yet worth the wait
Served with grits & roasted beets with buttermilk ricotta*

HALF FRIED CHICKEN 25
5 piece

FULL FRIED CHICKEN 50
10 piece

CHOOSE YOUR STYLE

NASHVILLE HOT: *ice box pickles, pullman loaf*
CLASSIC: *buttermilk biscuits, country gravy*

— FAMILY STYLE SUPPERS —

*serves 2-3 guests/limited availability
served with Carolina gold rice, peas, Rebel Farms greens, kohlrabi, biscuits & pickles*

BONE IN PORK CHOP 52 ~ ROASTED HALF PIG HEAD 58 ~ PORK TENDERLOIN 62

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.