



SAMPLE MENU

July 2018

BUTTERMILK BISCUITS 8
churned butter, baked to order

DEVEILED SNAILS 17
Anson Mills rice grits, saltine salad

WATERMELON & HEIRLOOM TOMATO 13
roasted peanut, marigold, shiso, green peanut oil

FIRE ROASTED OYSTERS 18.5
smoked tallow sofrito

SUMMER VEGETABLE SALAD 12
Rebel Farms greens, tea pickled onions, zucchini, sunflower seed, charred peach

RADISH & CELERY 10
brown butter lemon curd, cured pork liver, caraway gastrique

FROG LEG COCKTAIL 14.5
ember roasted heirloom tomato, popped sorghum, shiso

BUTCHER SPECIAL MP
limited availability

*PORK & OYSTER SAUSAGE *whiskey grits, hopped celery* 16.5

BOILED PEANUT STUFFED CRÊPE *carrot, bebere, pea tendrils, chicory coffee* 17

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

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

COLORADO LAMB PIE *braised lamb shoulder, carrots, herbal summer salad* 24

— FAMILY STYLE SUPPER* —

*serves 2-3 guests/limited availability
served with seasonal accompaniments, biscuits & pickles*

~MP~

ASK YOUR SERVER FOR DETAILS

SNACKS 7

PIMENTO PECAN
CHEESE BALL
tasso ham & Triscuits

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DEVEILED EGGS

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SCRAPPLE FRIES
mushroom ketchup

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BOILED PEANUTS

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BEEF JERKY

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GRILLED
CHICKEN TAILS
limited availability

— SIDES 8 —

*Jimmy Red corn grits
dirty potatoes
mac & cheese*

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.*