



Today's Offerings

September 2018

BUTTERMILK BISCUITS 8
churned butter, baked to order
raw local honey & seasonal preserves 2

DEVEILED SNAILS 17
Anson Mills rice grits, saltine salad

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

FRIED OYSTERS 16
mirliton & tangerine relish, habanero mayo

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

HOG & HOMINY 14
Braised Duroc ham hock, Henry Moore hominy, Rebel Farms dandelion greens

BUTCHER SPECIAL MP
limited availability



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

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

BUTTERMILK BÉCHAMEL RAVIOLI *spiced broth, rainbow chard, pink peppercorn, mint, shallot 16*

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

GRILLED RAINBOW TROUT *chard, pecan mint pesto, Anson Mills blue barley, cured roe 24*

COLORADO LAMB PIE *braised lamb shoulder, carrots, summer herb salad 25*

— FAMILY STYLE SUPPER* —

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

~MP~

ASK YOUR SERVER FOR DETAILS

— SIDES 8 —

Anson Mills white 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.*