



*Seasonal Offerings
Autumn 2018*

~ SNACKS 7 ~

PIMENTO PECAN CHEESE BALL *Triscuits*
DEVEILED EGGS
SCRAPPLE FRIES *mushroom ketchup*
BOILED PEANUTS
CRISPY CHICKEN BUN *spicy mayo, pickles*
PORK RINDS

~ TO SHARE ~

BUTTERMILK BISCUITS 8
churned butter; baked to order
raw local honey & seasonal preserves 2
Hay brined city ham 4.5

MAC & CHEESE *bologna 8.5*

DEVEILED SNAILS *Anson Mills rice grits, saltine salad 17*

FRIED OYSTERS *mirliton relish, tangerine-habanero mayo 16*

REBEL FARMS GREEN SALAD *apple scrapple crouton, pickled pepper, pecan, cheddar, dates 12*

ROASTED COLORADO PUMPKIN *black garlic, benne seed, sage 13*

TANGERINE & MOLASSES BBQ QUAIL *sweet potato, buckwheat battered cauliflower, date 15*

BUTCHER SPECIAL *limited availability MP*

BOILED PEANUT STUFFED CRÊPE *carrot, berbere, pea tendrils, chicory coffee 14*

SEA ISLAND RED PEA DUMPLINGS *collard green pot likker, madeira, mushroom 17*

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

FARMHOUSE BRAISED CHICKEN *sorghum, parsley root, Ratio Beerworks "Dear You" saison 27*

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

~ FAMILY STYLE SUPPER ~

serves 2-3 guests/limited availability

served with seasonal accompaniments, biscuits & pickles

~MP~

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.*