



*Seasonal Offerings
Autumn 2018*

~ SNACKS 7 ~

PIMENTO PECAN CHEESE BALL *Triscuits*
DEVILED EGGS
SCRAPPLE FRIES *mushroom ketchup*
BOILED PEANUTS
CRISPY CHICKEN BUN *spicy mayo, pickles*
DELICATA SQUASH RINDS *house fancy sauce*

~ 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*

MUSSELS *benne seed broth, salt pork, crusty bread 14*

SMOKED TROUT DIP *cucumber, Old Bay crackers 9*

REBEL FARM 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 25*

~ FAMILY STYLE SUPPER ~

serves 2-5 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.*