



*Seasonal Offerings*  
*Winter 2019*

~ SNACKS ~

PIMENTO PECAN CHEESE BALL *Triscuits* 7  
DEILED EGGS 7  
SCRAPPLE FRIES *mushroom ketchup* 7  
BOILED PEANUTS 4  
CRISPY CHICKEN BUN *spicy mayo, pickles* 8  
BLACKEYED PEA & PEANUT DIP *cucumber* 6  
CHICKEN TAIL SKEWER *sorghum soy, benne seed* 5

~ 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

GRILLED MUSTARD GREENS *apple brown butter; chestnut, breadcrumbs, poached egg* 12

REBEL FARM GREEN SALAD *smoked grapes, carrot, grapefruit, pecan, Point Reyes blue cheese* 11

RUTABAGA & ONION TART TATIN *sorghum syrup, sage, mizuna* 13

LOW COUNTRY OYSTER STEW *benne seed broth, salt pork, crusty bread* 14.5

TANGERINE & MOLASSES BBQ QUAIL *sweet potato, buckwheat battered cauliflower, date* 16

BUTCHER SPECIAL *limited availability* MP

BEEF & EGG NOODLES *turnips, green tomato preserve, winter herbs* 15

HOPPIN' JOHN *Carolina gold rice, midlands cream peas, laurel leaf, carrot* 16

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

FISH N' GRITS *cornmeal crusted trout, Anson Mills rice grits, creole beurre blanc, mirliton, trout roe* 21

GRILLED CHICKEN BALLOTINE *cherry gravy, ash cake, pickled peach & rutabaga salad* 23

~ 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

*20% gratuity added for parties of six or more*

*\*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.*