Seasonal Offerings
Winter 2019

~ SNACKS ~

PIMENTO PECAN CHEESE BALL Triscuits 7
DEVILED 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 3

~ 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, mielleton, trout roe 21

GRILLED CHICKEN BALLOTINE cherry gravy, ash cake, pickled peach, rutabaga salad 25

~ 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 Louise, 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.