



*Seasonal Offerings  
Spring 2019*

**~ SNACKS ~**

PIMENTO PECAN CHEESE BALL *Triscuits* 7  
DEVILED EGGS 7  
SCRAPPLE FRIES *mushroom ketchup* 7  
CRISPY CHICKEN BUN *spicy mayo, pickles* 8  
CHICKEN TAIL SKEWER *sorghum, benne seed* 3  
PICKLED SHRIMP *Old Bay saltines* 5

**~ TO SHARE ~**

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

MAC & CHEESE *Julep spam* 8.5

GUMBO Z'HERBES *Carolina gold rice griddle cake* 14

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

BLACKENED SALMON BELLY *potato chip, horseradish, chervil, buttermilk, roe* 15

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

ROCKY MOUNTAIN OYSTERS ROCKEFELLER *absinthe creamed spinach, breadcrumb* 12

BUTCHER SPECIAL *limited availability* MP

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

SPRING VEGETABLE BLANQUETTE *daikon, potato, turnip, spring onion, mushroom, cabbage heart* 18

\*PORK & OYSTER SAUSAGE *whiskey mash grits, hopped celery* 17

FISH N'GRITS *saltine crusted salmon, Anson Mills rice grits, cucumber, sorrel, pickled clam, radish* 23

SPRING CHICKEN FRICASSEE *mushroom, peas, carrot, bee pollen & black pepper cornbread* 24

**~ FAMILY STYLE SUPPER ~**

*serves 2-3 guests ~ limited availability  
served with seasonal accompaniments, biscuits & pickles  
~MP~*

**In the Kitchen:** Kyle Foster, Justin Benavidez, Matthew Stahlecker, Peter McCoy, Barrett Baskette, 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.*