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 5
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, boeroeradish, chervil, buttermilk, roe 15

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

ROCKY MOUNTAIN OYSTERS ROCKEFELLER absinthe creamed spinach, breadcrumbs 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 25

SPRING CHICKEN FRICASSÉE mushroom, pea, carrot, bee pollen c3 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.