

PLATES TO SHARE

BLUE DOG BAKERY

ARTISAN BREAD *vg* 6
whipped butter | black Hawaiian sea salt | olive oil & balsamic

KUNG PAO CALAMARI 13
chili-garlic sauce | ginger-soy slaw | sesame seed

TUNA POKE* 16
sesame | ginger | sambal | avocado | gochuchang aioli | crispy wonton

FRIED GREEN TOMATO 10
pimento cheese | prosciutto | parmesan | tomato jam | arugula

BRUSSELS SPROUTS AU GRATIN 12
gruyère | shallot | olive oil | sea salt crostini | bacon

SMOKED SALMON DIP 12
crostini | pickled onion | whole grain mustard | cornichon

FIG FLATBREAD 14
fig relish | goat cheese | guanciale | arugula | balsamic

CHEESE & MEAT BOARD 16
Benton's country ham | Iberico chorizo | pimento | goat cheese fritter | house smoked bleu cheese | cornichon | honeycomb | mustard | crostini

SALADS

add chicken +6 | add shrimp +6 | add steak +7 | add salmon +7

MESH *vg & gf* 7
mixed greens | quinoa | golden beet | walnut | goat cheese | tarragon vinaigrette

CAESAR 7
romaine | brioche crouton | parmesan

WEDGE *gf* 8
roma crunch | smoked roma tomato | onion | cucumber | bacon | bleu cheese dressing | soft egg

SEASONAL *vg* 10
mixed greens | winter squash | crisp country ham | pomegranate | sorghum vinaigrette

BEET *vg* 11
roasted yellow & red beet | arugula | pistachio | goat cheese fritter | balsamic reduction

APPLEWOOD CHICKEN 15
mixed greens | applewood bacon | bleu cheese | spiced pecan | dried cranberry | cranberry-poppysseed dressing

STEAK* 16
caramelized onion | pancetta | mushroom | bleu cheese | tortilla | chipotle-lime vinaigrette

SOUPS

WHITE BEAN CHICKEN CHILI 6 | 8
LOBSTER BISQUE 7 | 9

SIDES

all selections \$8

cumin-honey baby carrots

mac & cheese | *add lobster +6*

Brussels sprouts au gratin

broccolini with cotija and pomodoraccio

SANDWICHES

served with sweet potato chips | garlic fries or fruit + 2

WHITE CHEDDAR BACON BURGER* 14
garlic aioli | lettuce | tomato | onion | brioche bun

NASHVILLE HOT CHICKEN 13
mayonnaise | lettuce | pickle | brioche bun

HOT BROWN 15
roasted Gunthorp Farms turkey | tomato confit | gruyère mornay | applewood bacon | parmesan brioche

PROUDLY SERVING PRODUCTS FROM:

Bettini Pasta, Fischer Farms, Gerber Chicken, Groganica Farms, Gunthorp Farms, and CRG Grow

v vegan | *vg* vegetarian | *gf* gluten free

*Consuming raw or undercooked foods increases chance of foodborne illness.
Please inform us of any allergies or concerns.

SEA

GRILLED SALMON*	26
bourbon glazed baby carrot broccolini crispy leek beech mushroom	
ICELANDIC COD*	28
roasted Brussels sprouts Smoking Goose sausage cornbread crouton beet applesauce	
SCALLOPS*	33
risotto milanese lobster guanciale lemon-caper beurre blanc	
JUMBO SHRIMP & GRITS	25
white cheddar grits country ham broccolini smoked-tomato gastrique	
LOBSTER MAC & CHEESE	34
housemade ravioli mornay sauce housemade ricotta panko-fried lobster tail	
TUNA*	33
chilled soba noodles edamame wasabi sesame barbeque	
JUMBO LUMP CRAB CAKE	25
baby kale winter squash pancetta kimchi butter	

LAND

AMISH CHICKEN	24
bleu cheese Yukon mashed potatoes prosciutto mushroom asparagus sherry cream	
12 oz. NY STRIP* <i>gf</i>	34
white bean cassoulet gremolata	
12 oz. BERKSHIRE PORK CHOP* <i>gf</i>	27
Weisenberger grits country ham braised greens apple butter	
8 oz. FILET*	38
Yukon mashed potatoes asparagus bordelaise fines herbes butter	
CIDER-BRAISED SHORT RIB <i>gf</i>	27
sorghum-butternut squash purée baby kale mushroom conserva cranberry gastrique	
10 oz. STEAK FRITES*	25
housemade worcestershire fines herbes butter garlic fries garlic aioli	

GARDEN

add chicken + 6 add shrimp + 6 add steak + 7 add salmon + 7	
MUSHROOM STRUDEL <i>vg</i>	22
asparagus wild mushroom goat cheese fritter truffle soubise lemon-chive oil	
RISOTTO <i>vg & gf</i>	20
farm egg roasted garlic asparagus parmesan oyster mushroom lemon olive	
PAD THAI <i>v & gf</i>	19
pepper carrot broccolini rice noodle mushroom sweet & spicy sauce peanut	
CALAMARATA <i>vg</i>	19
roasted oyster mushroom peperonata pan sauce taleggio	

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