



*STEAK TARTARE

Hanger steak, pickled ramps, potato chips, dill \$22

FALL GREENS

Sweet lettuces, bloomsdale spinach, drippin honey pears, pickled red onions, pine nuts, buttermilk dressing \$15

MAC & CHEESE

Fusilli, jasper hill farms vault 5 cheddar \$12

CORN BREAD

Jalapenos, cheddar, chives \$9

DEVILED EGGS

Crispy surryano ham, chives \$10

SHRIMP COCKTAIL

Classic cocktail sauce, horseradish aioli \$22

PARKER HOUSE ROLLS

Whipped honey butter \$10

FRIES

Black pepper, fresno aioli, ketchup \$9

Supper

SCALLOPS & GRITS

Guinea flint, jasper hill cheddar, jimmy nardellos, shellfish broth, scallion \$38

SALMON

Ora king salmon, sauerkraut beurre blanc, mushy peas \$38

BURGER

Double 4 oz roseda beef patties, potato roll, american cheese, pickles, grilled onion, lettuce, dukes mayo, fries \$23

FRIED CHICKEN

Half a bird, chow-chow, cheesy grits, hot sauce, buttermilk ranch \$28

HANGER STEAK

8 oz hanger steak, broccoli & cheese, sauce diane \$45

FILET

8 oz filet steak, broccoli & cheese, sauce diane \$60

MUSHROOMS & CAVATELLI

Creminis, hen of the woods, porcinis, cashew parmesan \$25

PORK CHOP

Smoked sweet potato, pickled honey crisp apples, creamed kale, crispy garlic \$32

Sides

Cheesy Grits - guinea flint grits, jasper hill cheddar \$9

Buttery Potatoes - German butterball potatoes \$9

Broccoli · Baby broccoli, aged parmesan \$9

Creamed Kale - lacinato kale, crispy garlic, parmesan \$9

Sweet

Chess Pie

Lemon, short crust, ginger crumb, buttermilk ice cream \$12

Hummingbird Cake

Pineapple, banana, pecan, coconut sand, pineapple sorbet \$12

Ice Cream Sandwich

Chocolate brownie, vanilla ice cream \$6

^{*} Consuming raw or undercooked animal foods may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions. Some ingredients are manufactured in a facility that also processes eggs, tree nuts, soy, wheat, fish, and shellfish products.



