



### FRIES

Black pepper, fresno aioli, ketchup \$10

#### PARKER HOUSE ROLLS

Ramp spinach dip \$18

#### **DEVILED EGGS**

Crispy surryano ham, chives \$10

#### SHRIMP COCKTAIL

Classic cocktail sauce, horseradish aioli \$22

# First

#### **FALL GREENS**

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

#### **BRUSSEL SPROUTS**

Apple butter, bbq peanuts, pickled fennel \$13

#### **CAESAR SALAD**

Romaine lettuce, classic caesar dressing, parmesan, herbed breadcrumb \$14 add chicken \$10

# Second

#### SPICY BUCATINI

Calabrian chili, crispy garlic \$22

#### CARROTS & CAVATELLI

Carrot broth, pickled carrots, shallots, lemon \$22

# Mains

#### FRIED CHICKEN

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

### **HALIBUT**

Roast fish jus, lemon, capers, cauliflower purée \$38

#### SCALLOPS & GRITS

Guinea flint grits, jasper hill cheddar, jimmy nardellos, shellfish broth, scallion \$36

#### PORK CHOP

Smoked sweet potato, pickled honey crisp apples, dijon cream sauce \$32

### STEAK & FRIES

8 oz hanger, fries, sauce diane \$45 8 oz filet, fries, sauce diane \$65

### **BURGER**

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

# Shareables

Cheesy Grits - guinea flint grits, jasper hill cheddar \$10

Buttery Potatoes - German butterball potatoes \$12

Broccoli - Baby broccoli, aged parmesan \$11

Mac & Cheese - Fusilli, jasper hill farms vault 5 cheddar \$12

## Sweet

### Pumpkin Cheesecake

Speculoos crust, chai ice cream \$12

#### Banana Pudding

Red banana jam, vanilla pudding, shortbread crumb \$10

#### Swiss Roll

Dark chocolate, cardamon crumb, espresso ice cream \$12



