





Starters

BEEF TARTARE \$16.95

Confit shallots, quail egg, keepwell black garlic vinegar, horseradish, potato chips, chive

DEVILED EGGS \$8.95

Crispy surryano ham, chives

FRENCH ONION DIP \$9.95

Chipperbec potato chips, caramelized onion, creme fraiche

+Add Osetra Caviar + \$24.95

BRUSSEL SPROUTS \$11.95

Nuoc cham, pickled onion

CUCUMBERS \$9.95

Buttermilk, red onion, dill

8oz hanger, sauce diane

Meat & Seafood

STEAK \$29.95

FILET \$44.95

8oz filet, sauce diane

PORK CHOP \$23.95

Honey crisp apples, dijon sauce, chive

SALMON \$28.95

Ora King Salmon, sorrel sauce

FRIED CHICKEN \$19.95 Half a bird, hot sauce, buttermilk ranch, pickles

MEATLOAF \$21.95

Wagyu, pork, onion gravy

BURGER \$23.95

6oz Dry aged Roseda beef, Beechers flagship cheddar, pickles, Dukes mayo, grilled onion, fries

Salads

CAESAR SALAD

\$11.95

Romaine lettuce, classic caesar dressing, parmesan, herbed breadcrumb

+Add chicken \$9.95

CITRUS & GREENS

\$11.95

Mustard greens, spinach, castelfranco, blood orange, mandarin, oro blanco, lemon vinaigrette, sheep's milk feta, mint, fennel

+ Add chicken \$9.95

CHARCUTERIE BOARD \$28.95

Jasperhill moses sleeper , Jasperhill cloth bound cheddar, iberico salami, apple butter, twin bears bakery pecan bread, pickles

Pasta

CACIO E PEPE

\$16.95

Bucatini, pecorino romano, black pepper

SPICY RIGATONI

\$16.95

Calabrian chili, crispy garlic, parmesan

CARROTS & CAVATELLI

\$16.95

Carrot butter, pickled carrots, shallots, lemon

Sides (Serves 2)

COLLARD GREENS.

MAC & CHEESE

FRIES

\$11.95

Hot Sauce, lemon, bacon

SMASHED POTATOES

\$11.95

Shells, jasper hill farms vault 5 cheddar

Black pepper, fresno aioli, ketchup

\$10.95

Yukon gold, potatoes, creme fraiche

\$11.95

^{*} 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.

