





*STEAK TARTARE

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

MAC & CHEESE

Fusilli, jasper hill farms vault 5 cheddar \$12

SHRIMP COCKTAIL

Classic cocktail sauce, horseradish aioli \$22

BRUSSEL SPROUTS

Apple butter, bbq peanuts, pickled fennel \$13

FALL GREENS

Sweet lettuces, bloomsdale spinach, drippin honey pears, pickled red onions, pine nuts, buttermilk dressing \$14

DEVILED EGGS

Crispy surryano ham, chives \$10

Lunch

FRIED CHICKEN

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

FRIED GREEN TOMATO

Green tomatoes, smoked pimento cheese, twin bear's milk bread, fries \$18

BRISKET ON RYE

Roseda farms brisket, twin bear's rye, horseradish, pickled red onion, fries \$22

PORK CHOP SANDWICH

Bbq spice, lettuce, pickles, buttermilk ranch, twin bear's milk bread, fries \$22

BURGER

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

Sides

Fries - Black pepper, fresno aioli, ketchup \$9

Corn Bread - Jalapenos, cheddar, chives \$9

Sweet

Hummingbird Cake

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

Pumpkin Cheesecake

Speculoos crust, chai ice cream \$12



^{*} 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.