

## WINTER DINNER MENU



### APPETIZERS

#### FRITES

sea salt and comeback sauce

*6.5*

#### PAN ROASTED BRUSSELS SPROUTS

curried onion soubise, mustard crème fraîche, cumin roasted pecans

*10.5*

#### CREOLE STEWED HEAD-ON SHRIMP

arugula pesto, pecorino, toasted baguette, parsley and celery leaf salad

*12*

#### CHORIZO STUFFED COLLARD GREENS

queso fresco, pickled red onion, charred red cabbage, cumin and lime vinaigrette

*10*

#### ROASTED OYSTER MUSHROOM TOAST

60 min egg, herb whipped sherry cream, caramelized shallots and garlic, crispy ham, toasted sourdough

*11.5*

### SOUP

#### POTATO AND LEEK SOUP

cheddar cheese, scallions, house croutons, house bacon

*cup 9.5*

### SALADS

#### CITY SALAD

mixed greens, cucumber, carrot, red onion, roasted scallion, sourdough croutons, citrus vinaigrette

*8.5*

#### SHREDDED VEGETABLE SALAD

cabbage, carrots, apples, green onion, yellow onion, radish, crumbled blue cheese, sweet sambal vinaigrette

*11*

#### KALE AND APPLE SALAD

honey crisp apples, shaved fennel, shaved red onion, toasted pecans, goat cheese, cider vinaigrette

*10.5*

#### ROASTED BEET SALAD

arugula, shallots, herb toasted almonds, blue cheese crumbles, creamy orange vinaigrette

*11*

#### CAESAR SALAD

grilled romaine, kalamata, grated egg, anchovy, parmesan, anchovy aioli, parmesan/garlic vinaigrette

*9.5*

*with grilled chicken 13 with fried oysters 14.5*

## ENTRÉES

### PAN ROASTED HALF CHICKEN

sweet potato puree, wilted mustard greens, sorghum jus

29

### BLACKENED CATFISH

Mississippi farm raised Simmons Catfish, ham hock stewed black eyed peas, crispy white rice, pickled sweet peppers, fresh herb tartar

28.5

### SUMAC AND SORGHUM BRAISED DUCK LEG

roasted rutabaga, apples, and onions, Two Brooks sable rice, braising liquid jus

29.5

### BEEF BELLY CONFIT

caramelized onions and mushrooms, crispy potato rosti, Dijon mustard and green peppercorn sauce

31

### PAN ROASTED GROUPER

Two Brooks scarlet rice, sautéed green beans and fennel, brown butter and pecan pan sauce

29

### GRILLED PORK LOIN CHOP

Home Place Pastures pork chop, goat cheese mashed potatoes, apple cider braised cabbage, creole mustard cream sauce

32

### BBQ LAMB RIBS

Two Brooks cumin rice, carrot puree, tomatillo vinaigrette

34

### 44 FARMS HANGER STEAK

red wine marinated roasted broccoli florets, pan roasted fingerling potatoes, smoked tomato choron

37

### SHRIMP AND GRITS

spicy Original Grit Girl cheese grits, sautéed shrimp, garlic, mushrooms, scallions, white wine, lemon juice, Big Bad bacon

28.5

*No act of kindness, no matter how small,  
is ever wasted.*

- AESOP

## BEVERAGES

### WATER

Soft Drinks	2.5
(Coke, Diet Coke & Sprite)	
Fruit Juice	3
San Pellegrino	3.5
Iced Tea	2.5
Coffee	2.5
Espresso	3.5
Double	5
Cappuccino	4
Double	5.5

### BUBBLY WATER

<b>DOMESTIC</b>	4
Budweiser	
Bud Light	
Coors Light	
Coors Non-Alcoholic	
Michelob Ultra	
Miller Lite	
Miller High Life	3
Pabst Blue Ribbon	2

### PREMIUM 5.25

Amstel Light	Sierra Nevada
Blue Moon	Shiner Bock
Dos Equis	SPB Suzy B
Guinness Draught	Stella Artois
Heineken	Tiny Bomb
Lagunitas IPA	Yuengling
Old Rasputin	
Peroni	

PLEASE ASK YOUR SERVER ABOUT TODAY'S DRAFT BEER

OUR FOOD IS ONLY AS GOOD AS THE PRODUCTS WE RECEIVE. WE ARE GRATEFUL FOR THE EFFORTS OF THE FARMERS, PRODUCERS AND PURVEYORS WHO MAKE OUR JOBS SO EASY.

WE ARE NOT RESPONSIBLE FOR ITEMS REQUESTED COOKED BEYOND MEDIUM.

WE RESPECTFULLY REQUEST YOU EXCUSE YOURSELF FROM THE DINING ROOM IF USING A CELL PHONE.

*thank you*