

## FALL DINNER MENU



### APPETIZERS

#### **BUTTERMILK ZEPPOLE**

savory apple bacon chutney, bacon fat caramel

14

#### **ASH ROASTED SWEET POTATO**

whipped cayenne ricotta, pecan pie sauce, scallion oil, sea salt

14

#### **FRIED OKRA**

dried fruit, toasted pecan, serrano pepper, diced shallot, benne seed, chaat masala, curry lime vinaigrette

13

#### **TASSO CURED PIGTAILS**

apple sticky sauce, scallion, fried garlic, chili crisp

16

#### **DUCK LIVER TOAST**

wild mushroom/bourbon liver pate, pickled pear, pear "ducksauce", sliced serrano, herb salad, toasted potato bread

16

### SOUP & SALADS

#### **CITY SALAD**

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

11.5

#### **CHILLED BEET SALAD**

roasted beets, sliced radish, beet greens, whipped feta, toasted walnut, lemon, lavender scented honey, sea salt

13

#### **PUMPKIN CHOWDER**

creamy pumpkin soup, charred pumpkin, pepitas, brown butter, fried sage

12

#### **GERMAN POTATO SALAD**

vinegar braised fried potatoes, collard green "kraut", gaufrettes

14

#### **OGCG CAESAR SALAD**

crisp ribbons of romaine, parmesan, kalamata olives, black pepper croutons, hard boiled egg, creamy caesar dressing

12

### ENTRÉES

#### **CHICKEN "POT PIE"**

roasted Springer Mountain half chicken, neck bone gravy, carrots, oyster mushrooms, mini buttermilk biscuits, pea tendrils, celery leaf

36

#### **GULF FISH GUMBO**

crispy seared gulf fish, Carolina Gold rice, Gumbo Z'herbes, fried collard "seaweed", creole mustard vinaigrette

40

#### **DUCK CASSOULET**

confit duck leg, Sea Island red peas, andouille sausage, duck jus, fermented lemon, thyme

38

#### **DUROC PORK TENDERLOIN**

Granny Smith apple terrine, seared Brussels sprouts, cider country ham gravy

42

#### **SPAGHETTI SQUASH POMODORO**

roasted spaghetti squash, late season tomato sauce, castelvetrano olive, capers, preserved lemon, fresh herb cornbread crumble, parmesan

28

#### **GRILLED FLATIRON**

country ham creamed collards and kale, smoked pumpkin puree, pepita gremolata

46

#### **SHRIMP AND GRITS**

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

32

## BEVERAGES

### WATER

Soft Drinks (Coke, Diet Coke & Sprite)	2.5
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	
Busch Non-Alcoholic	
Coors Light	
Michelob Ultra	
Miller Lite	
Miller High Life	3
Pabst Blue Ribbon	3

### PREMIUM 6

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

PLEASE ASK YOUR SERVER ABOUT TODAY'S DRAFT BEER

*Your body is not a temple, it's an amusement park. Enjoy the ride.*

- ANTHONY BOURDAIN

## PORTS & DESSERT WINES

<b>LA FLOR D'OR</b> Sauternes Bordeaux, France 2015	12.5	<b>BROADBENT</b> "Rainwater" Madeira NV	8
<b>TINTERO</b> Moscato d'Asti Italy 2015	8.25	<b>GRAHAMS</b> "Six Grapes" Unfiltered Reserve Port NV	6.5

## CORDIALS & LIQUORS

<b>BAILEYS IRISH CREAM</b>	10	<b>DRAMBUIE</b>	9
<b>GRAN MARNIER</b>	10	<b>FRANGELICO</b>	9
<b>CHAMBORD</b>	9	<b>KAHLUA</b>	9
<b>COINTREAU</b>	9		

## BRANDY & COGNAC

<b>COURVOISIER V.S.</b>	10	<b>RAYNAL NAPOLEAN V.S.O.P.</b>	10
<b>REMY MARTIN V.S.O.P.</b>	10	<b>B &amp; B</b>	10

## SCOTCH & WHISKEY

<b>LAGAVULIN 16 YEAR OLD</b>	20	<b>GLENMORANGIE 10 YEAR OLD</b>	11
<b>REDBREAST</b>	15	<b>GLENLIVET 12 YEAR OLD</b>	11
<b>MACALLAN 12</b>	15	<b>JOHNNIE WALKER BLACK</b>	10
<b>GLENFIDDICH 12 YEAR OLD</b>	12	<b>BUSHMILLS</b>	8

## KENTUCKY WHISKEY

<b>WILLET</b> Steve McQueen Select	30	<b>ANGELS ENVY</b>	10
<b>WILLET RYE</b>	20	<b>ROWAN'S CREEK</b>	10
<b>MAKER'S MARK</b> Private Select	15	<b>JEFFERSON'S RESERVE</b>	10
<b>EAGLE RARE</b> Tango Charlie Foxtrot	12	<b>KNOB CREEK</b>	10
<b>WILLET</b>	12	<b>WOODFORD RESERVE</b>	10
<b>HIGH WEST</b> Rendezvous Rye	11	<b>BULLEIT RYE</b>	9
<b>FOUR ROSES</b>	11	<b>BULLEIT</b>	9
<b>BASIL HAYDEN'S</b>	10.5	<b>ELIJAH CRAIG</b>	9
<b>NOAH'S MILL</b>	10	<b>HIGH WEST</b> American Prairie Bourbon	9

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*