

SUMMER DINNER MENU



APPETIZERS

POMMES ANNA

Yukon gold potato, thyme butter, crème fraîche, spicy cajun caviar, dill collard greens

14

LARB GAI

ground wild boar, rice grits, palm sugar fish sauce, lime juice, sambal, toasted rice, benne seed, mint, scallion, romaine spears

16

PICKLE & CHEESE PLATE

rotating cheese and pickle selection, pimento cheese, toshi cherries, sourdough crouton, club crackers

Market Price

SPOONBREAD

sweet corn, melted raclette, charred corn and heirloom tomato, fermented tomato sorghum, basil

16

TUNA POKE

sashimi sliced tuna, avocado mousse, shallot, radish, carrot, collard kimchi, Carolina Gold sushi rice, furiliki, citrus ponzu, pickled ginger

25

PARISIAN GNOCCHI

scallion dumplings, delicata squash veloute, sage brown butter, toasted squash seeds, pecans, fried sage leaf

15

SOUP & SALADS

CITY SALAD

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

13

TORTILLA SOUP

herb roasted Bell and Evans chicken, field peas, lime, fried tortillas

12

ARUGULA

fresh fig, dried fig, walnuts, Johnston Hill's Lois cheese, mint, EVOO, reduced fig balsamic

14

CAESAR SALAD

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

14

ENTRÉES

CHICKEN

half roasted Bell and Evans chicken, Carolina Gold rice grits, chili etouffee, andouille sausage, fried okra

38

EGGPLANT TAGINE

dried fruit and pepper mash roasted eggplant, pearl couscous, fresh mint, fermented tomato sorghum, pomegranate seeds, pecans

28

CIOPPINO

gulf fish, oysters, shrimp, crawfish tail, creole white wine tomato broth, fennel, herb salad, gambino toast

40

CAST IRON PORK CHOP

Homeplace Pastures bone in pork chop, duck fat roasted potato, charred heirloom tomato, lemon Tabasco hollandaise

42

BEEF BELLY

vadouvan spiced confit beef belly, rice grit upma, pan roasted carrots, honey whipped greek yogurt, mint, grated pecan

40

SHRIMP AND GRITS

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

34

BEVERAGES

WATER

Soft Drinks (Coke, Diet Coke & Sprite)	2.95
Fruit Juice	3.5
San Pellegrino	4
Iced Tea	2.95
Coffee	2.95
Espresso	3.5
Double	5
Cappuccino	4
Double	5.5

BUBBLY WATER

DOMESTIC	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

*Fairy tales are more than true: not because they tell us that dragons exist,
but because they tell us that dragons can be beaten.*

- NEIL GAIMAN

PORTS & DESSERT WINES

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

CORDIALS & LIQUORS

BAILEYS IRISH CREAM	10	DRAMBUIE	9
GRAN MARNIER	10	FRANGELICO	9
CHAMBORD	9	KAHLUA	9
COINTREAU	9		

BRANDY & COGNAC

COURVOISIER V.S.	10	RAYNAL NAPOLEAN V.S.O.P.	10
REMY MARTIN V.S.O.P.	10	B & B	10

SCOTCH & WHISKEY

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

KENTUCKY WHISKEY

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

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