

FALL DINNER MENU



APPETIZERS

PIG EAR STIR FRY

confit/fried pig ears, charred sweet peppers, onion petals, peanut, cumin-chili sauce
16

SCALLION PANCAKE

duck fat fried scallion and roasted garlic, chinese black vinegar soy sauce
14

FOIE GRAS TORCHON "STUFFING"

cranberry chutney, cornbread, garlic olive oil/lemon dressed shaved mirepoix salad
20

STROZZAPRETI ALLA VODKA

vegan semolina pasta, tomato confit, roasted garlic, vodka, coconut milk, parmesan, fresh basil
14

ROASTED SUNCHOKES

Zapp's Voodoo potato chips, sunchoke ranch, house dill pickles
15

SMOKED GULF FISH DIP

toasted sourdough, herb salad
18

SOUP & SALADS

CITY SALAD

mixed greens, cucumber, carrot, red onion, roasted scallion, sourdough croutons, citrus vinaigrette
13

DELICATA SQUASH BISQUE

gold curry, coconut milk, fried garlic, tempura shiso
14

BRUSSELS SPROUT SALAD

Brussels sprout leaves, toasted pecans, dried cranberry, red onion, cornbread crouton, cranberry vinaigrette
15

CAESAR SALAD

crisp ribbons of romaine, parmesan, kalamata olives, black pepper croutons, hard boiled egg, creamy caesar dressing
14

ENTRÉES

RAMEN

grilled yakitori quail, poached egg, butternut squash nest, green bean/squash ribbon kimchi, chicken miso broth, chili schmaltz, alkaline noodles, pepita furikake
38

PICATTA

roasted spaghetti squash noodles, Bluff City mushrooms, capers, garlic confit, preserved lemon, white wine butter sauce, gremolata
28

PORK BOG

braised pork cheek, Missimati rice, country ham, andouille, trinity, scallion, herbs, braising jus
36

TROUT

crispy skin, green beans, butternut squash purée, toasted pepitas, lemon brown butter, dehydrated citrus
45

RIBEYE

porcini rubbed/seared Manhattan cut 44 Farms ribeye, Bluff City mushrooms, potato aligot, bourbon-wild mushroom demi
50

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

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	HIGH WEST Rendezvous Rye	11
MACALLAN 12	15	JOHNNIE WALKER BLACK	10
GLENFIDDICH 12 YEAR OLD	12	HIGH WEST American Prairie Bourbon	9
GLENLIVET 12 YEAR OLD	12	BUSHMILLS	8

KENTUCKY WHISKEY

WILLETT Steve McQueen Select	30	NOAH'S MILL	10
WILLETT RYE	20	ROWAN'S CREEK	10
MAKER'S MARK Private Select	15	JEFFERSON'S RESERVE	10
WILLETT	12	KNOB CREEK	10
FOUR ROSES	11	BULLEIT RYE	9
ANGEL'S ENVY	11	BULLEIT	9
WOODFORD RESERVE	11	ELIJAH CRAIG	9
BASIL HAYDEN	10.5		

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.

ALL FOOD AND BEVERAGE ARE SUBJECT TO AVAILABILITY

thank you