



- APPETIZER -

- ROASTED CELERIAC & FENNEL SOUP** 8.
lovage cream, poached egg
- BLUE CRAB GUMBO** 10.
logan turnpike mill grits
- BAKED VA OYSTERS** 16.
pork belly, arugula, appalachian cheese
- CAST IRON FARM EGGS** 12.
piri piri, garlic chips, eggplant vinaigrette
- CHICORIES AND BABY KALE** 12.
radish, apricot vinaigrette, crispy chicken skin
- BIBB LETTUCE** 12.
cucumber, red onion, local feta, sunflower seeds, buttermilk dressing
- FLASH FRIED LOBSTER TAILS** 19.
sweet and sour, curry mustard
- LITTLE GEM LETTUCE** 12.
pecorino, roasted tomatoes, caesar dressing, pumpernickel, white anchovies

- ENTREES -

- JURGIELEWICZ FARMS DUCK BREAST** 24.
farro verde, succotash, parsley pistou, lavender honey
- SUNCHOKE CONFIT** 18.
black eyed peas, bloomsdale spinach, roasted mushrooms, baby herb salad
- FIVE SPICE LAMB RIBS** 24.
pickled onions, long beans, cashew espelette puree
- SEARED SEA SCALLOPS** 30.
GA grits, melted leeks, roasted okra, reformation oren ale crawfish jus
- GRILLED NY STRIP** 32.
truffle fries, charred onion puree, fried egg, chives
- CORN SEARED GROUPE** 28.
blue crab veloute, swiss chard, crispy sweet potato
- LINGUINI AND CLAMS** 22.
pancetta, nasturtium butter, white wine, shallots, bay leaf powder

- SHARES -

- CHEESE PLATE** 22.
Green Hill, Sweet Grass dairy GA
Appalachian, Meadow Creek VA
Providence Goat, Goat Lady Dairy NC
Shake Rag Blue, Sequatchie Cove TN
Served with black pepper honey, seasonal fruit, quince & almonds
- CHARCUTERIE PLATE** 24.
Fabrique Pate Truffle Mousse CA
Spotted Trotter Nduja Sujuk' GA
Olli Wild Boar Salami VA
La Quercia Prosciutto Rossa Berkshire IA
Served with pickled vegetables, grilled bread, whole grain mustard

- SIDES -

- DUCK FAT BRUSSELS** 12.
pork cheeks, shallots
- TRUFFLE FRIES** 12.
pecorino, herbs, miso mustard aioli
- SWEET CORN TOMATO SUCCOTASH** 7.
thai basil, espelette
- POTATO MOUSSELINE** 7.
virgin olive oil, sea salt, cracked pepper