-APPETIZERS-

ROASTED CELERIAC & FENNEL SOUP
lovage cream, poached egg 8.

BLUE CRAB GUMBO
logan turnpike mill grits 10.

BAKED VA OYSTERS
pork belly, arugula, appalachian cheese 16.

CAST IRON FARM EGGS
piri piri, garlic chips, eggplant vinaigrette 12.

CHICORIES AND BABY KALE
radish, apricot vinaigrette, crispy chicken skin 12.

BIBB LETTUCE
cucumber, red onion, local feta, sunflower seeds, buttermilk dressing 12.

FLASH FRIED LOBSTER TAILS
sweet and sour, curry mustard 19.

LITTLE GEM LETTUCE
pecorino, roasted tomatoes, caesar dressing, pumpernickel, white anchovies 12.

-ENTREES-

JURGIELEWICZ FARMS DUCK BREAST
farro verde, succotash, parsley pistou, lavender honey 24.

SUNCHOKE CONFIT
black eyed peas, bloomsdale spinach, roasted mushrooms, baby herb salad 18.

FIVE SPICE LAMB RIBS
pickled onions, long beans, cashew espelette puree 24.

SEARED SEA SCALLOPS
GA grits, melted leeks, roasted okra, reformation aper ale crawfish jus 30.

GRILLED NY STRIP
truffle fries, charred onion puree, fried egg, chives 32.

CORN SEARED GROUPER
blue crab veloute, swiss chard, crispy sweet potato 28.

LINGUINI AND CLAMS
pancetta, nasturtium butter, white wine, shallots, bay leaf powder 22.

- SHARES -

CHEESE PLATE
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 22.

CHARCUTERIE PLATE
Fabrique Pate Truffle Mousse CA
Spotted Trotter Pintsu’ GA
Olli Wild Boar Salami VA
La Quercia Prosciutto Rossa Berkshire IA
Served with pickled vegetables, grilled bread, whole grain mustard 24.

-DIUDES-

DUCK FAT BRUSSELS
pork cheeks, shallots 12.

TRUFFLE FRIES
pecorino, herbs, niso mustard aioli 12.

SWEET CORN TOMATO SUCCOTASH
thai basil, espelette 7.

POTATO MOUSSELINE
virgin olive oil, sea salt, cracked pepper 7.