

DINNER MENU

STARTERS

- Seasonal Soup**, vegetarian friendly blend of local produce & seasoning 6
- Caesar Salad**, lettuce, Grana Padano cheese, house made croutons, Caesar dressing 7
- Pear Salad**, mixed greens, roasted pears, bleu cheese crumbles, seasoned walnuts, red wine vinaigrette 8
- Crispy Shrimp & Grits**, Wright Dairy cheddar grit stuffed shrimp, smoked tomato dipping sauce 11
- Fried Green Tomatoes**, panko breaded green tomatoes, Humble Heart mousseline, onion marmalade, mixed green garnish 11
- Cheese Plate**, selection of three local cheeses from Humble Heart Farmstead, and Wright Dairy sweet onion marmalade, water crackers 11

FEATURES

- Tenderloin**, grilled beef tenderloin, fingerling potatoes, runner beans & tomatoes, green peppercorn gravy 30
- Chicken Breast**, roasted Springer Mountain Farms chicken breast, mashed potatoes, seasonal vegetables, pan jus 21
- Salmon**, grilled salmon, farro, wilted spinach, savory apples & onions, whole grain mustard compound butter 25
- Espresso Brisket**, braised beef brisket, roasted sweet potatoes, broccolini, espresso glaze 22
- Duck Leg**, braised duck leg, potato dumpling, German-style red cabbage, sauce mullard 23
- NOLA-Style Shrimp**, sautéed shrimp, crispy grit cake, spicy collard greens, New Orleans-style BBQ sauce 23

VEGETARIAN FEATURES

- Seitan**, grilled seitan, roasted Haynes Farm sweet potatoes, broccolini, espresso glaze 19
- Portobello**, grilled portobello, farro, wilted spinach, savory apples and onions, whole grain mustard compound butter 19
- Tofu**, fried tofu, crispy grit cake, spicy collard greens, New Orleans-style BBQ sauce 19

Gratuity may be added to parties of 6 or more.

WARNING: Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illness.