



Beginnings

Roasted Sunchoke and Salsify Soup Pickled Apple Crème Fraiche, Fried Oyster, Umami Powder **12**

Fried Plantation Quail Griddled Shortcakes, Rice House Hot Sauce, Muddy Pond Sorghum, Hot Pickles **16**

Back Country Board Duck Pastrami, Lamb Salami, Heritage Scrapple, Our Pimento Cheese, Pear Butter, Monstrada, Date Jam, Picked Vegetables and Charred Country White Bread **22**

Warm Bacon and Beetroot Salad Benton Farms Bacon, Bella Vita Mushrooms, Candies Beet Roots, Charred Oranges, Local Goat Cheese. Spicy Greens, Walnuts, Pomegranate Molasses **14**

Bouquet of Tucker Farms Lettuces Spiced Pecans, Marinated Olives in Georgia Olive Oil and Herbs, Lil Moo Cheese, Radish, Roasted Carrot, Red Zinfandel Vinaigrette **13**

Supper

Grilled Trout Heirloom Cornmeal and Benne Crust, Warm Fennel Salad, Truffle Scented Celery Root Puree, Lemon and Brown Butter **32**

Spring Chicken Natural Jus, Fine Herbs, Carolina Gold Risotto, English Peas, Roasted Bella Vita Mushrooms **28**

Grilled Berkshire Pork Chop White Bean and Sausage Cassoulet, Braised Collard Greens, Apricot Tomato Chutney **34**

Porcini Dusted Grass Fed Ribeye Blackberry Saba, Wild Mushroom & Potato Confit, Wilted Greens **42**

Roasted Beetroot Agnolotti 63 Degree Farm Egg, Winter Truffle, Candied Peanuts, Tomato, Garlic, Fennel, Fresh Herbs in GA Olive Oil **26**

Sweet Endings

Chocolate Panna Cotta Buttermilk Lavender Cream, Preserved Cherries **9**

Warm Peach Bread Pudding Vanilla Peach Compote **8**

For vegan, vegetarian or gluten-free menu suggestions, please consult your server.

A 20% service charge will be automatically added to all food and beverage orders.

Consuming raw and under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

