

BEGINNINGS

WHOLE GRAIN CAST-IRON BAKED 'PARKER HOUSE ROLLS' AND CHIVE BUTTER \$6

HARVEST PLATE. FRIED BRUSSELS, SMOKED SQUASH AND BEETS, WHIPPED FETA AND AGAVE GASTRIQUE \$16

CREAMY MUSHROOM SOUP, SHAVED PARMESAN, TRUFFLE, AND CRISP SAGE \$13

OUR LABOR OF LOVE. HAND SELECTED ARTISAN CHEESES, FRESH FRUIT & JAM, CANDIED ALMONDS, WINE RAISINS \$24

BUFFALO CAULIFLOWER. BEER BATTERED CAULIFLOWER, HOUSE HOT SAUCE AND BUTTERMILK BLUE CHEESE DIP \$16

RUBY BEET RISOTTO, CRISP KALE, CANDY CANE BEETS, MIDNIGHT MOON GOAT CHEESE, AND POMEGRANATE \$22

SOUTHERN STYLE HUSH PUPPIES, ALEPPO PEPPER DUSTING, AND SALTED HONEY BUTTER \$8

LINE-CAUGHT TUNA CRUDO, AVOCADO, LIME, SEEDED RICE CRISPS, BLACK GARLIC & KIMCHEE DRESSINGS \$22

KALE CAESAR. SHAVED BRUSSELS SPROUTS, BRIOCHE CROUTONS, APPLES, AND PEPPERY CAESAR DRESSING \$16

DINNER

HONEY BRINED PORK CHOP, ROASTED HONEYCRISP APPLES, SAGE, ROSEMARY AND BUTTERNUT JUS \$34

LOVEBIRD. FRIED CHICKEN, BUTTERY CORN GRITS, COLLARD GREENS, AND COMEBACK SAUCE \$32

CARAMELIZED SCALLOPS, SARDINIAN COUSCOUS, MEYER LEMON- FENNEL-JALAPENO SALAD \$34

RICOTTA RAVIOLI, PUMPKIN & PARMESAN SAUCE, ROSEMARY, HAZELNUTS, BROWN BUTTER VINAIGRETTE \$26

GINGER SALMON. VIETNAMESE CARAMEL, LEMONGRASS BROTH, BOK CHOY, MAITAKES, 'BANH MI' VEGETABLES AND SESAME SALT \$32

PULLED BRISKET FAZZOLETTI, HANDKERCHIEF PASTA, SMOKED BRISKET, GARLIC RICOTTA, BROCCOLI, SHALLOTS & PARMESAN \$28

SIDES

POTATO FRITES AND CHARRED ONION REMOULADE \$8

FRIED BRUSSELS, WALNUTS, ASIAN PEARS, & UMAMI GASTRIQUE \$8

STONE GROUND NORA MILL GRITS \$7

GINGER-MISO SLOW COOKED COLLARD GREENS \$6

GRAIN BOWL: BULGAR, GRILLED VEGETABLES, CASHEW LIME VINAIGRETTE \$8

DESSERT

APPLE MARZIPAN TEA CAKE, BROWN BUTTER SAGE CRUMB, CIDER & WHIPPED CREME FRAICHE \$11

BROWNIE SKILLET. GRAHAM CRACKER ICE CREAM, CINNAMON CARAMEL AND HAZELNUT PRALINE \$12

CRACKER JAX SUNDAE. BUTTERED POPCORN ICE CREAM, AND PEANUT POPCORN TOFFEE \$11

BEE SWEET SUNDAE. HONEYCOMB CHAMOMILE ICE CREAM, CRUNCHY HONEYCOMB TOFFEE, FIG AND LEMON CAKE \$11

'DIRTY CHAI' CRÈME BRULEE. CHAI SPICED CRÈME BRULEE, ESPRESSO TUILE, GINGER WHIP & CINNAMON CRUMBLE \$12

**Please alert your server about any food allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions. 12/30/20 **