

BEGINNINGS

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

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

LITTLE LETTUCE SALAD, SLICED CARROTS, RADISH, AND PINK PEPPERCORN DRESSING \$10

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

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

LABOR OF LOVE. FIVE CURATED ARTISAN CHEESES, FRESH FRUIT & JAM, CANDIED ALMONDS, AND WINE RAISINS \$24

LUNCH

SHRIMP & GRITS. GULF SHRIMP, GEORGIA GRITS, SOUTHERN SHELLFISH SAUCE, ONIONS AND PEPPERS \$24

SALMON & QUINOA BOWL. STIR FRY VEGETABLES AND GRAINS, CILANTRO, AND CASHEW LIME DRESSING \$24

TURKEY AVOCADO MELT. PEPPER JACK, AIOLI, OUR ENGLISH MUFFIN, GREENS, AND CRISP POTATOES \$20

TAKE ME AWAY. FRIED NASHVILLE HOT CHICKEN, GRIDDLED BRIOCHE, PICKLES, AND COMEBACK SAUCE \$26

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

RICOTTA RAVIOLI, PUMPKIN & PARMESAN SAUCE, ROSEMARY, HAZELNUTS, AND BROWN BUTTER VINAIGRETTE \$24

SMOKED BRISKET FAZZOLETTI. HANDKERCHIEF PASTA, GARLIC RICOTTA, BROCCOLI, SHALLOTS, & PARMESAN \$26

KENNETT SQUARE MUSHROOM OMELETTE. CREAMY FRENCH BRIE, HERBS, GREENS, AND CRISP POTATOES \$20

KALE CAESAR. ROTISSERIE CHICKEN, SHAVED BRUSSELS SPROUTS, BRIOCHE CROUTONS, APPLES, AND PEPPERY CAESAR DRESSING \$20

TASTY SIDE PIECES

POTATO FRITES AND CHARRED ONION REMOULADE \$8

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

STONED GROUND NORA MILLS GRITS \$7

DESSERT

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

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

CRACKER JAX SUNDAE. BUTTERED POPCORN ICE CREAM, AND PEANUT POPCORN TOFFEE \$12

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. 12/31/20 **