

Housemade Breads & Spreads (vg)

*Brioche Rolls (vg), Sourdough (vv), & Focaccia (vv),
Served with Romesco & Beurremont Fleur de Sel*

15

80 Acres Mesclun Salad (vg/gf)

*Hermitage Farm Radishes, Parmigiano,
Herbed Labneh Dressing*

Vegan Option

13

Burrata (gf)

Cured Prosciutto, Hot Honey, Crispy Prosciutto

18

Salmon Crudo (gf) *

*Citrus Cured Kvarøy Salmon, Cucumber Dressing,
Onion, Cucumber, Jalapeno, Habanero*

19

Spaghetti

*Housemade Pasta, Clam Stock, Mussels, Clams,
Chile Oil, Fine Herbs*

26

BBQ Duck Leg (gf)

*Cold Smoked Groce Family Farm Duck,
BBQ Glaze, Succotash*

34

Stuffed Whole Trout (gf)

*Head-on Riverence Trout, Sambal, Spinach,
Pine Nuts, Raisins, Buttermilk Chicken Demi Glace*

32

Panko Fried Pork Loin

*Pasture Raised Pork, Grilled Cabbage,
Peach Truck Peach + Bourbon Sauce*

36

Cast Iron Cornbread (vg/gf)

Anson Mills Cornmeal,

Served with Sorghum Brown Butter

Please allow up to 15 min

14

80 Acres Romaine Caesar

*Tofu Caesar Dressing, Cured Egg Yolk,
Sourdough Croutons, Parmigiano, Boquerones*

Vegetarian & Vegan Option

14

Tempura Fried Summer Veg (vg/gf)

Local Seasonal Vegetables, Hot Honey,

Black Garlic Mayo

Vegan Option

14

Mezzalune (vg)

Housemade Pasta, Chaney's Milk Ricotta Filling,

Eggplant, Spicy Pomodoro, Parmigiano

28

Canestri

Housemade Pasta, Woodland Farm Pork Belly,

Hermitage Farm Herb Butter,

Panko Breadcrumbs, Fennel

27

Halibut (gf)

Squid Ink Black Lentils, Tarragon,

Coconut Orange Beurre Blanc, Citrus Zest

34

Lamb Loin Chops (gf) *

Freedom Run Farm Lamb,

Marble Potatoes, Fennel, Saag

49



** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*