

## STARTERS

## ENTREES

### Cast Iron Cornbread

*Anson Mills Cornmeal,  
Served with Sorghum Brown Butter  
(vg/gf)*

14

### Housemade Breads & Spreads

*Brioche Rolls (vg), Sourdough (vv), & Focaccia (vv),  
Served with Sun Dried Tomato Jam &  
Beurremont Fleur de Sel*

15

### 80 Acres Mesclun Salad

*Gooseberries, Sirocco Ridge Manchego,  
Apple Powder, Black Lemon Vinaigrette  
(vg/gf)*

13

### Riverside Farm Shrimp Bisque

*Hermitage Farm Tomatoes, Shrimp Mousse,  
Cream, Chives  
(gf)*

12

### Squash & Cheese

*Delicata Squash, Stracciatella, Roasted Pecans,  
Savannah Bee Co. Honey Comb,  
Black Lemon Gastrique*

*(vg/gf)*

16

### Kvarøy Salmon Carpaccio \*

*Black Garlic Romesco, Whipped Goat Cheese,  
Scallions, Black Sesame, Sourdough Croutons*

19

### Bacon & Caviar \*

*Woodland Farm Bacon, Shuckman's Paddlefish  
& Trout Caviar, Red Onion, Chive,  
Creme Fraiche, Focaccia Crisps*

25

### Savoy Cabbage

*Miso Butter, Chaney's Milk Ricotta, Bok Choy,  
Roasted Peanuts, Chili Crisp*

*(gf)*

16

### Bolognese

*Housemade Tagliatelle, Woodland Farm Bison  
& Bacon, Hermitage Farm Tomatoes,  
Parmigiano*

28

### Black Bass \*

*Black Rice, Ginger Lemongrass Broth,  
Hermitage Farm Candy Striped Beets,  
Barr Farms Purple Kohlrabi*

*(gf)*

34

### Whole Riverence Trout \*

*Sorghum Berries, Lentils, Onion, Fennel,  
Miso Canellini Bean Sauce, Chili Oil*

*(gf)*

32

### Freedom Run Lamb Rack \*

*Valley Spirit Farm Brussel Sprouts,  
Shoestring Sweet Potatoes, Cherry Demi-Glace*

*(gf)*

55

### Squash Spaetzle

*Housemade Pasta, Frondosa Farms Mushrooms,  
Parmesan Stock, Fine Herbs  
(vg/gf)*

27

### Crab & Cactus

*Housemade Spaghetti, Jumbo Lump Crab,  
Nopale Spinach Sauce, Pickled Habanadas*

30

### Pasture Raised Pork Loin \*

*Roasted Romanesco, Nduja Cream Sauce,  
Rootbound Farm Pickled Corn*

*(gf)*

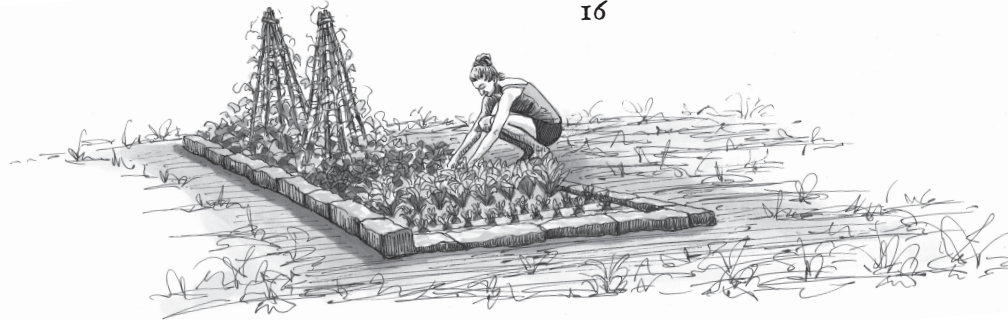
36

### Dry-Aged Berry Beef Ribeye \*

*Rootbound Farm Hasselback Gold Potatoes,  
Caramelized Cippolinis, Demi-Glace,  
Nutritional Yeast Creme Fraiche, Chives*

*(gf)*

65



*A service charge of 20% will be automatically added for parties of six or more.  
We allow a maximum of eight separate checks.*

*(vg)* Vegetarian

*(vv)* Vegan

*(gf)* Gluten Free

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

*Food prepared in our restaurant may contain the following ingredients: milk, eggs, soy, wheat, peanuts,  
tree nuts, shellfish, fish, and sesame. If you have a food allergy, please notify your server. Thank you.*