

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

Squash Spaetzle

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

27

Crab & Cactus

*Housemade Spaghetti, Jumbo Lump Crab,
Nopale Spinach Sauce, Parmigiano,
Pickled Habanadas, Cactus Crunch
-Vegetarian & Vegan Option-*

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 Potato,
Caramelized Cippolinis, Demi-Glace,
Nutritional Yeast Creme Fraiche, Chives
(gf)*

65

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 Loin Chops *

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

55

(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.



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