

7/21/2021

wednesday

to share

Herb Infused Olive Oil with Balsamic Vinegar, Parmesan & Housemade Focaccia 5

House Made Potato Chips with Aioli 6

Provençal Marinated Olives 6

Artisan Cheese: Cumberland Tomme Cow's Milk, TN with Berry Jam & Toasts 14

first course

Chilled Cauliflower Sweet Corn Soup 7

Greener Roots Lettuces with Pickled Beets, Feta, Croutons & Champagne Vinaigrette 10

Pizzette: Local Squash, Cherry Tomatoes, Mozzarella & Parmesan 14

Corn Fritters with Smoky Remoulade & Scallions 14

Smoked Salmon with Cucamelon, Cantaloupe, Dill & Pickled Red Onion 15

Pimento Cheese & Bacon Gougeres 14

second course

Grilled Baseball Sirloin with Crispy Potatoes, Crimini Mushrooms, Sweet Corn, Gorgonzola & Steak Sauce 31

Pan Roasted Chicken with Crispy Zaatar Eggplant, Local Tomato, Watercress, Radish & Tahini Labna 27

Grilled Quail with Polenta, Shaved Zucchini, Cherry Tomatoes & Rosemary 26

Pan Roasted Salmon with Marinated Field Pea Salad, Shaved Fennel, Arugula & Bacon Vinaigrette 28

Mr. Aaron's Malfadine with Sweet Corn Vidalia Onion Alfredo & Pecorino 22

Heirloom Tomato & Cucumber Salad with Hard Cooked Egg, Bacon & Buttermilk Dressing 20

Chef De Cuisine Hadley Long

Menu subject to change due to quantity & availability of ingredients. Inform your server of any allergies or dietary requirements so we may serve you better.

*These foods may contain undercooked ingredients and or be cooked to order. Consuming raw or undercooked meats poultry seafood shellfish or eggs may increase your risk of food borne illness.

