

# Dinner Menu

Friday + Saturday - 6:00pm-9:00pm

## • APPETIZERS •

**Shaved Fennel-Arugula Flatbread** GF, NF

Aged White Cheddar, Roasted Tomatoes,  
Lemon-Kale Pesto

**\$8.00**

**Roasted Field Pea Hummus** V, VN, DF, NF

Pickled Okra, Arugula Oil,  
Toasted Cheddar Flat Bread

**\$9.00**

**Smoked Pork Riblets** GF, NF, DF

with Brussel-Pepper Slaw  
and Tamarind-Red Curry BBQ

**\$9.00**

**Oysters on the Half Shell** DF, NF

Charred Lemon, Red Pepper Cocktail,  
Fresh Horseradish, Tabasco, Saltines

**\$13.00**

## • SALADS •

**Black Farms Romaine** NF

Aged White Cheddar, Cornbread Croutons, Buttermilk-Caesar Dressing

**\$9.00**

**Piedmont Heirloom Tomatoes** V, GF, NF

Hoop Cheese, Pickled Radish, Soft Herbs, Muscadine Vin

**\$10.00**

**Local Spring Greens** V, DF

Strawberries, Toasted Farro, Maple Walnuts, Citrus-Mint Dressing

**\$10.00**

Add: Salmon \$5.00/ (4) Shrimp \$6.00/ Chicken Breast \$5.50 Grilled or BBQ Spiced

## • MAIN •

**Braised Beef Short Rib** NF

Wild Mushroom Duxelles, Potato Goat Cheese-Epigrams, Celeriac Puree, Natural Truffle-Jus

**\$28.00**

**Blackened Black Bass** NF, GF

Squash Noodles, Charred Cauliflower, Fennel-Lime Beurre Blanc

**\$24.00**

**Pan Seared Scallops** NF, GF

Wild Mushroom Risotto, Arugula and Bourbon-Red Pepper Coulis

**\$28.00**

**Herb Crusted Rack of Lamb** NF

Gruyere Potato Gratin, Wilted Spinach, Apple-Mint Relish, Red Wine Demi NF

**\$30.00**

**Lobster** NF

Saffron Linguini, Broccoli, Crushed Tomatoes, Kohlrabi, Lobster-Bourbon Cream

**\$32.00**

**Herb-Roasted Breast of Chicken** NF

with Baked Mac-Gratin, Braised Southern Greens and Gumbo Gravy

**\$22.00**

**Smoked Bacon-Bleu Cheese Burger** NF

with Caramelized Onions, Arugula, Tomatoes, House Pickles, Bourbon-BBQ,  
Potato Bun and Truffle-Cheddar Fires

**\$17.00**