

DOWN SOUTH, UPTOWN

greens, snacks and shares

GARLIC & HERB FOCACCIA 6

oregano, red pepper flakes, salt and pepper

BRIGHT BOWL OF GREENS 13

little gems, baby mustards, shaved fennel,
purple onion, avocado, green goddess
dressing

KALE CAESAR 15

chopped kale, kohlrabi, quinoa, toasted
pistachios, midnight moon cheese, tahini
caesar dressing

SPRING NICOISE SALAD 16

haricot vert, hard boiled egg,
castelvetrano olives, baby potatoes,
local greens

CRAB AND PIMENTO CHEESE PUPPIES 20

smoked pecan pimento cheese, roasted
yellow tomato jam

RELISH BOARD 24

rotational chef selected cheeses and
house pickled treats

DILL PICKLED SHRIMP 18

herb slaw, toast points

SOUTHERN SELECTIONS

lighter faire

TOMATO BISQUE 10

seasonal croutons, basil pesto

WILD MUSHROOM RAVIOLI 26

local mushroom blend ragu, fresno,
pepper, chili oil, parmesan cheese

PAPPARDELLE PASTA 26

spicy shrimp, vodka sauce

SEARED SCALLOPS 32

spring pea risotto, local roasted carrots
preserved lemon

SOUTHERN SELECTIONS

open fire

COQ AU VIN 28

green circle chicken, pan gravy, local
mushrooms, whipped potatoes

PAN ROASTED SALMON* 36

creamy celery root, farro risotto local
mushrooms, celery crunch

MARKET FISH (MP)

chef's seasonal creation

BROWN BUTTER TROUT 32

almond salsa, savory lemon cream, baby
salt potatoes

WAGYU SKIRT STEAK* 28

smoked potatoes, salsa poblano

LOCAL GRILLED BISON* 36

sherry butter, roasted turnips, fennel

COCOA BRAISED SHORTRIB 32

parsnip mash, brown butter braised red
cabbage, root chips

FOR THE TABLE

side dishes / 10 each

SMOKED COLLARD GREENS

benton's bacon, local greens

SMOKED CRISPY FINGERLINGS

lemon vinegarette, caramelized onions
herb parmesan

BLACK GARLIC ROASTED SWEET POTATOES

black garlic aioli

ROASTED MUSHROOM

garlic, shallot and onions, sherry vinegar

FRIED BRUSSELS SPROUTS

sweet and spicy tamari glaze, lemon zest

SATURDAY CHEF'S TASTING MENU

3 COURSES 65

5 COURSES 95

WHOLE TABLE MUST PARTICIPATE
(tax and gratuity not included)

DESSERTS

CHOCOLATE STRAWBERRY CAKE 16

scratch made strawberry jam, chocolate
mousse, freeze dried strawberries

ORANGE RUM CAKE 14 (GF)

candied oranges, blood orange curd,
brown sugar oat crumble

ISLAND CHEESECAKE 12 (GF)

coconut cheesecake, mango curd, pineapple
salsa, meringue crunch

IRISH CREAM CARAMEL TARTLET 14

caramel tart, irish cream ganache
brown sugar tuille

Proprietor Maria Fernandez
Executive Chef Kaley Laird
Sous Chefs Lauren Olinger,
Shaun Williams

Our Purveyors
Sunny Creek Farm, GA
Shelton Farm, NC
Boy and Girl Farm, NC
Bush and Vine, SC
DabHar Farm, NC

Homeland Creamery, NC
Tega Hills Farm, SC
Urban Gourmet Farm, NC
Springer Mountain, GA
Harmony Ridge Farms, NC
Charlotte Fish Company, NC

*This item is served using raw or under cooked
ingredients Consuming raw or under cooked meats,
poultry, seafood, shellfish or eggs may increase your
risk of food borne illness

*Parties of five or more will have a 20% gratuity
added to their checks