

SNACKS

- DEVILED EGGS** *GF* {8}
- FRIED PICKLES** {8}
Spicy Buttermilk Dressing
- CORN DOGS** {9}
Wagu Beef Franks, Champagne Mustard
- HUSH PUPPIES** {8}
Pimento Cheese
- PICKLES!** {10}
Seasonal Vegetables, Pickled In-House *GF/V*
- BOURBON CHICKEN LIVER MOUSSE** {12}
Green Tomato Marmalade, Grilled Toast
- FRIED GREEN TOMATOES** {15}
Avocado Salad, Tomato Jam, Hatch Chile Salsa
- THE VERY VERY VERY LAST SHISHITOS** ... {8}
- BOILED GEORGIA PEANUTS** *GF/V* {6}
- FAIRYTALE EGGPLANT FRITES** {14}
Spicy Peanut Butter & Cool Ranch



Gluten-Free & Vegan Options

noted with *GF & V*

items prepared in a kitchen that uses dairy and gluten

We believe in sustainable & local groceries.

Eating raw or undercooked foods can make you quite ill.

If you have a food allergy, say something before you eat anything here.

We don't Auto-Grat large parties so please tip if you had a nice time.

EXECUTIVE CHEF TY-LÖR BORING

10.24.14

MAINS

- SCOTTISH OCEAN TROUT** {28}
Corn Succotash Elote, Sweet Vidalia Onions,
Smoked Peppers, Rainbow Chard *GF*
- ST. LOUIS PORK RIBS** {14/29}*
Carolina Red BBQ Sauce *GF*
** served with choice of 2 sides*
- CORNMEAL-CRUSTED CATFISH** {24}
Vegetarian Braised Collards,
Country Gravy
- LONG ISLAND STRIPED BASS** {32}
Sunchokes, Crispy Artichokes, Fennel,
Candy Apple Dill Citronette
- 21-DAY DRY AGED 72-HOUR SHORT RIB** {40}
Double Cut Onion Rings,
Cheerwine Glaze
- DUROC PORK CHOP** {29}
Stewed Hominy, Sweet Onion Cole Slaw,
Jalapeño Honey *GF*
- PENNSYLVANIA AMISH CHICKEN** {29}
Black-Eyed Peas, Charred Zucchini,
Celery Water *GF*
- MUSHROOM SPOONBREAD** {25}
Wild Mushrooms, Herb Ricotta,
Pimento Jam *GF*
- HOUSE-AGED 12oz. STRIP STEAK** {42}
Roasted Butter Ball Squash,
Smoked Worcestershire, Root Veg & Herbs
- RED-EYE HUDSON VALLEY DUCK BREAST** {30}
White Sweet Potato,
Red Plums, Smoked Balsamic

SALADS

- TUSCAN KALE SALAD** {14}
Raw Almonds, Pecorino di Fossa,
Crispy Shallots, Mushroom Vinaigrette *GF*
- BROOKLYN GRANGE
SIMPLE SALAD** {10}
Apple Cider-Pickled Carrots, 7 herbs,
Roasted Garlic Oil *GF/V*
- FALL SALAD** {15}
Persimmon, Asian Pears, Toasted Pumpkin Seeds,
Smoked Rice Wine Vinaigrette *GF/V*

SMALL PLATES

- SHRIMP & GRITS** {17/25}
Gulf Shrimp, Country Smoked Bacon,
Scallions, Tomato Vinaigrette,
Chow Chow Relish
- BIG DAMN SHRIMPS** {16}
Avery Island, Louisiana
Tabasco-Tomato Broth, Lots of Herbs,
Andouille, Garlic Bread
- EAST COAST MARKET OYSTERS** {18}
Moonshine Mignonette,
Bloody Mary Cocktail Sauce *GF*

DON'T FORGET THE FIXINS

- MAC & CHEESE** {8/16}
Raffetto's Fresh Cavatelli, Grafton Cheddar,
Grana Padano, Cornbread Crumbs
with bacon {add 2}
- BISCUITS!!** {5 each}
Buttermilk Chive or Gluten-Free/Vegan
choice of: sorghum butter, habanero jelly,
pimento cheese, bourbon-bacon jam
- CORNBREAD** {4}
choice of: sorghum butter or hot pepper jelly
- ROCKLAND PLANTATION GRITS** {8}
top with Cheddar, Bacon or Mushrooms {2 each}
- GLAZED ZUCCHINI SQUASH** {9}
Spicy Sorghum *GF/V*
- ROASTED WILD MUSHROOMS** *V* {12}
- CHARRED BRUSSELS SPROUTS** {12}
Bourbon-Bacon Jam, Pimentos
- ROASTED ACORN SQUASH** {12}
End-of-Summer Stewed Tomatoes,
Ricotta, Herbed Bread Crumbs *GF*
- APPLE & CONCORD GRAPE CRISP**
for two
- with Cornflake Crumble {18}
add a scoop of gelato {22}
baked to order - please order ahead!