SNACKS

DEVILED EGGS 6 GF

FRIED PICKLES 8 spicy buttermilk dressing

CORN DOGS 9 waygu beef franks, champagne mustard

HUSH PUPPIES 8 warm pimento cheese

PICKLES! 8 seasonal vegetables, pickled in-house $_{GF/V}$

BOURBON CHICKEN LIVER MOUSSE 12 green tomato marmalade, grilled potato bread

OLD BAY KETTLE CHIPS 6

DESSERTS

TIPSY PARSON 9 rum-soaked almond cake, banana creme, bananas, cashew brittle

PEANUT BUTTER SUNDAE 9

candied peanuts, vanilla gelato, peanut butter krispies, chocolate sauce, whipped cream

GRASSHOPPER 9

mint mousse, chocolate streusel, chocolate creameaux, whipped cream



SALADS & STARTERS

* add a protein to any salad: organic chicken breast {6} old bay sḩrimp {5} or organic ocean trout {8}

SUMMER MELON & TOMATO SALAD 16 tequila vinaigrette, feta cheese, olive oil *GF*

> SIMPLE SALAD 10 apple cider-pickled carrots, 7 herbs, roasted garlic oil *GF/V*

ENGLISH PEA SOUP 6/10 almond milk, pumpkin seed oil, fresh herbs *GF/V* **TUSCAN KALE SALAD** 14 raw tuscan kale, raw almonds, crispy shallots, formaggio di fossa

BEET SALAD 15 smoked beets, spicy granola, horseradish yogurt, pickled ramps, mint

SHRIMP & GRITS 17 gulf shrimp, olli's country ham, scallions, tomato vinaigrette, chow chow relish

MUSHROOM TOAST 16

grilled potato bread, herb ricotta,

wild mushrooms, soft-scrambled eggs

on grilled potato bread

AVOCADO TOAST 17

avocado salad, tomato jam & baby lettuce

on gluten free seeded health bread GF

THE FARMSTAND 18

two poached eggs, pesto, summer vegetables,

bitter greens, almonds, breadcrumbs GF

LUNCH ENTREES

* all sandwiches also available gluten-free, on a bed of greens & come with a choice of chips, salad, cole slaw or fries

* STEAKBURGER 15

8oz. dry-aged, house-ground brisket & chuck patty with onion, lettuce, beefsteak tomato, pickle spear on potato bun top with: bacon, pimento cheese, cheddar {add 2}

* BBQ PORK 16 berkshire pork butt, housemade slaw on potato bun with fried egg {add 2}

* **B.L.T.** 17 beefsteak tomatoes, gem lettuce, sweet chili mayo *on* butter griddled texas toast FIXINS

MAC & CHEESE 8/16 raffetto's fresh cavatelli, grafton cheddar, grana padano, cornbread crumbs with bacon {add 2}

BUTTERMILK-CHIVE BISCUIT 5 OR GLUTEN-FREE/VEGAN BISCUIT 5

choice of: sorghum butter, hot pepper jelly or habanero jelly

ROCKLAND PLANTATION GRITS 8

{Rockland Plantation, SC} top with: bacon, wild mushrooms or grafton cheddar {add 2}

DOUBLE-CUT ONION RINGS 10 white bbq sauce

GLAZED ASPARAGUS 9 spicy sorghum GF/V

VEGETARIAN BRAISED GREENS 8

V

FRENCH FRIES 8 sweet chili aioli

COLE SLAW 6

Gluten-Free & Vegan Options noted with GF & V items prepared in a kitchen that uses dairy and gluten

EXECUTIVE CHEF Ty-Lör Boring