SNACKS		PLATES
Scotch Egg		Local Beef, Steak of the DayMarket price Chef's selection of locally raised beef, cuts and preparation vary daily, ask your server for details
Prawn Cocktail		Market Fish of the DayMarket price chef's selection of fresh fish, species and preparation will vary, ask your server for details
Grilled Cheese		Stone Mountain Cattle Bone in Pork Chop \$28 with summer panzanella
Roasted Pork Belly		Shrimp & Grits
SALADS		Liberty Farms Lamb Stew\$18.99 local root vegatables, potatoes, farm greens
Mixed Greens Salad		Fish n' Chips\$ 18.50 beer battered Atlantic Cod, hand cut chips, lemon
Caesar Salad	W. Carlotte	Liberty Farms Lamb Burger\$17.99 dijonnaise, creamy feta, pickled onion, arugula
Ploughmansspotted trotter charcuterie, olives, egg,.	\$22	Bangers n Smash
house pickles, cheddar, sourdough		H&C Burger
SIDES		-add a patty \$3
Crispy Brussel Sproutschili vinaigrette, herbs	\$7.50	Pot Pie
Smoked Gouda Mac n' Cheese	\$8.99	SWEETS
with cream, parmesan, parsley, and toasted bread crumbs		Sticky Toffee Pudding\$9
Fresh Local Farm Vegetables of the DayMarket Price		sponge cake, chopped dates, toffee sauce
Hand Cut Chips	\$7.99	Lemon Posset
Truffle Chips parmesan, truffle, herbs, aioli	\$12.99	Affogato\$9 high road vanilla ice cream topped with espresso

