

Shared Plates

Fried Green Tomatoes **V**

cracked pepper chevre
balsamic reduction | basil

Blistered Shishitos **V**

furikake | soy caramel | charred lemon | fresno chile

Fritto Misto

shrimp | calamari | bay scallop | zucchini
crooked neck squash | charred lemon

Black-Eyed Pea Hummus **V**

sumac | caraway | sage | pepitas | heirloom tomato
feta | evoo | naan

Bacon Wrapped Dates **GF**

chèvre | pistachio | spicy honey

Jalapeno Corn Fritter **V**

adobo aioli | pickled onion

Chicken Wings **GF**

carolina bbq or nashville hot

Pickels & Pimento **V**

fried pickles | pimento

Bourbon Deviled Eggs **GF**

bacon jam | pecan | chive

Handhelds

Black & Bleu Smash Burger*

(single / double)

arugula | smokey bleu | whiskey caramelized onion | applewood bacon

Duroc & Angus Burger*

duroc pork belly & angus brisket patty | gruyere | trumpet & maitake mushrooms
mustard aioli | butter lettuce | crispy onion

Grilled Chicken Caprese

buffalo mozzarella | tomato | basil pesto | aged balsamic | ciabatta

Classic Smash Burger*

(single / double)

american | butter lettuce | tomato | pickle | caramelized onion

Nashville Hot Chicken

spicy slaw | house pickles | brioche bun

Blackened Fish Tacos **GF**

cajun slaw | pickled onion | jalapeño | avocado | chipotle aioli | corn tortilla

Pork Belly Tacos

kimchi | fresno chile | green onion | sriracha aioli | corn tortilla

Soup & Salads

Sun Dried Tomato Bisque **V**

basil | crouton | mascarpone

Arugula **GF V**

sweet potato | chèvre | shallot | pecan
dried tart cherry | mustard vinaigrette

Kale **GF**

dried fig | pear | pistachio | feta | bacon
aged balsamic vinaigrette

Romaine

baby gem romaine | sourdough crouton
blackened anchovy | parmesan
cajun caesar dressing

Sides

Collard Greens **GF**

pork belly | onion | garlic | hot sauce

Waffle Fries **V**

salt | pepper

Grilled Asparagus **GF V**

bearnaise | herbs

Cheddar Grits **GF V**

aged cheddar

Duck Fat Fries

garlic | rosemary | parmesan

Mac & Cheese **V**

smoked gouda | cavatappi

Sautéed Vegetables **GF V**

zucchini | yellow squash
trumpet & maitake mushrooms

Cast Iron Brussels Sprouts **GF**

chèvre | bacon | dried tart cherry
barrel aged balsamic

Roasted Sweet Potato **GF V**

bourbon & peach pecan glaze
honey butter

LUNCH

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.