



STARTERS

Wood Grilled Rainbow Carrots 16 <i>white bean hummus, green chermoula, roasted pistachio</i>	Fried Green Tomatoes ° 24 <i>crab and grilled corn salad, espelette aioli, micro cilantro, lemon, cotija cheese</i>
Andouille and Duck Gumbo 9 <i>basmati rice, scallions</i>	Southern Sour Cream and Onion Dip 12 <i>caramelized onions, dill, chive, house-made potato chips Sub crudité. . . 2</i>
Grilled Octopus ° 21 <i>sweet potato purée, zapoté negro molé, pomegranate, pickled red onion</i>	House Smoked Salmon Tartare ° 18 <i>red cabbage chow-chow, crème fraîche, crispy salmon skin, toasted grain bread</i>
Buttermilk Biscuits 8 <i>seasonal butter, local honey</i>	Cheese Plate 23 <i>Mimolette, Humboldt Fog, Grand Noir Blue, house sourdough, spiced pecans, house jam</i>
Pimento Cheese 17 <i>toasted ciabatta, Irish cheddar, cornichons</i>	

SALADS

Farmhouse Salad <i>local greens, sugar snap peas, shaved carrots, cherry tomatoes, red wine vinaigrette (v).</i> . . 14
Beet and Citrus Salad <i>arugula, fennel, iced goat cheese, candied hazelnuts, preserved lemon vinaigrette</i> . . 16
Little Gem Wedge <i>rebel tomatoes, bacon, pickled red onions, creamy blue cheese, garlic crostini.</i> 17
<i>Protein Add-ons: roasted chicken breast ° 14 grilled salmon ° 16 grilled shrimp ° 18</i>

ENTRÉES

Tender Belly Grilled Pork Ribs <i>red potato salad, spicy green cabbage coleslaw, cornichon.</i> 33
Seared Salmon ° 37 <i>braised french lentils, marinated escarole, black garlic, shoyu, honey mustard glaze</i>
NY Strip ° <i>14oz Prime NY Strip, duck fat fingerling potatoes, grilled broccolini, horseradish cream sauce</i> 60
Mattie’s Fried Chicken <i>Kennebec mashers, gouda, bacon, baby kale salad, buttermilk ranch, pickled onions</i> . . 32
Red Snapper Bouillabaisse ° 58 <i>Tiger Prawns, PEI mussels, fennel, marble potatoes, trumpet mushrooms, rouille, toasted baguette</i>
16 oz. Dry Aged Prime Ribeye ° 77 <i>pimento cheese twice-baked potato, grilled asparagus, herbed butter, bordelaise</i>
Wood Grilled Pork Tenderloin ° 42 <i>roasted vegetable succotash, heirloom beans, summer squash, rapini, corn mousse, spiced huitlacoche powder</i>
Spring Risotto <i>asparagus, peas, parmesan crisps, endive, tomato vinaigrette</i> 23
Pan Seared Duck Breast ° <i>potato gnocchi, swiss chard, mushrooms, pearl onion, duck confit, duck jus</i> 43
Grilled Chicken 39 <i>fire roasted panzanella salad, corn, okra, arugula, heirloom cherry tomatoes, burrata cheese, chicken jus</i>

SIDES

Crispy Cauliflower 8 <i>Thai bird chile, tamarind bbq sauce, scallions, cilantro</i>	House Frites 6 <i>thyme salt, sweet onion dip, chipotle ketchup</i>
Fried Brussels Sprouts 9 <i>poached tart cherries, herb mix</i>	Kennebec Mashers 8 <i>crispy bacon, Parrano gouda</i>

Guests must notify your server of any food or drink allergies
We proudly source organic and sustainable ingredients, including hormone-free and antibiotic-free meats,
from a variety of local and regional purveyors

°CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

