

B I T E S

- classic corn dogs**** / dijon mustard - 5
- fried chickpeas**** / herb oil - 4
- meatballs** / mushroom gravy - 6
- chicharrones**** / shallot mostarda / ‘paradise farms’ micro cilantro - 6

S T A R T E R S

- house charcuterie plate**
(duck rilette, country pate, ‘benton’s’ cured country ham) / pickled vegetables / whole grain mustard / grilled ciabatta – 16
- ‘hudson valley’ foie gras**
caramelized local apple banana / homemade challah toast / passion fruit gastrique - 20
- turnip carpaccio**
LA blue lump crab meat / sweet summer FL corn / fresno chile / ‘paradise farms’ micro greens / avocado – 15
- grilled octopus**
cannellini beans / pickled onions / radish – 16
- grits and shrimp**
‘anson mills’ creamy grits / chorizo / local rock shrimp - 12
- sweetbreads**
rosti potato / cherry tomato / marsala - 16
- oven roasted pork sausage**
creamy fingerling potato / chives / ‘benton’s’ smoked bacon / - 11
- steamed mussels**
‘benton’s’ smoked bacon / fries**- 13
- wood oven pizza**
head cheese / ‘mozzarita’s mozzarella / cherry tomato / garlic / pecorino romano - 13
- gazpacho++**
heirloom tomato / cucumber / onion - 6

S A L A D S

- ‘swank farms’ red leaf butter lettuce**
‘benton’s’ smoked bacon lardons / croutons / tomato / buttermilk vinaigrette – 7sm / 12lg
- local heirloom tomatoes**
basil / pickled mushrooms – 7sm / 12lg
- ‘50 mile salad’**
‘teena’s pride’ mixed greens / green beans / turnips / carrots / local heirloom tomatoes / pickled onions / ‘hani’s’ fromage blanc - 9sm / 16lg
- ‘swank farms’ watercress**
watermelon / candied peanuts / ‘bleu sunshine’ cheese / champagne vinaigrette - 7sm / 12lg

M A I N S

- boniato gnocchi++**
red pepper / leeks / spinach / oyster mushrooms - 16
- local yellowtail snapper**
roasted fennel / crispy leeks / saffron bisque - 28
- local swordfish**
cannellini beans / clams / ‘swank farms’ tuscan kale / chorizo - 26
- ‘la belle farms’ duck breast**
‘anson mills’ forbidden black rice / confit leg / florida corn / orange passion marmalade - 30
- ‘tanglewood farms’ fried chicken****
‘swank farms’ creamed kale / mac and cheese - 22
- ‘joyce farms’ half poulet rouge chicken**
wood-oven roasted / seasonal roasted vegetables / grain pilaf - 22
- ‘heritage’ berkshire pork loin**
‘benton’s’ smoked bacon wrapped / chickpea puree / florida peach mostarda – 28
- ‘4 arrows’ grass-fed ‘fork & knife’ burger**
‘benton’s’ smoked bacon / WI cheddar cheese / caramelized onions / brioche bun / fries** - 18
- ‘white oak pastures’ grass-fed strip steak**
‘lake wells’ roasted potatoes / tomato marmalade / sauce robert – 34

F O R T W O

- ‘white oak pastures’ grass-fed cowboy steak**
fingerling potatoes / wood roasted vegetables -66
- wood oven roasted local whole fish**
daily catch / wood roasted vegetables – 60

**PLEASE ALLOW 40 MINUTES OF COOKING TIME **

S I D E S

- mac and cheese** - 7
- ‘wet fries’****- bone marrow gravy - 6
- ‘swank farms’ creamed kale** - 6
- seasonal roasted vegetables++** - 7
- grain pilaf++** - 6
- salad++** - 6

**** ALL FRIED ITEMS ARE COOKED IN PEANUT OIL ****
++100% VEGAN++
For your convenience, an 18% service charge is added to parties of 6 or more. Limit 4 credit cards per table.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-born illness.