

**snackies ★★★★★**

pimiento cheese with crostinis 6.

marinated anchovies with grapefruit and black pepper 9.

marinated olives 6.

medjool dates with celery and parm 6.

housemade pickles 6.

**apps ★★★★★**

**oysters on the half shell** cocktail, lemon, apple cider mignonette, sesame crackers a.q.\*

**oysters Rockefeller** baked blue point oysters with spinach, bacon, leek, pernod, and parmesan 15.

**french horn mushroom & GA pecan soup** with chive cream, tiny croutons, and pickled beech mushrooms 10.

**celery root soup** with crisped celery leaves, bacon bits, and toasted lemon cream 10.

**spinach salad** shallot vinaigrette, spiced pecans, blue cheese, and local apple 9.

**Caesar salad** bacon, WG lettuce, garlic croutons, parmesan 9.\*

**salade Lyonnaise** frisee, poached local egg, braised belly, apple, bacon vinaigrette 12.

**charcuterie plate** pork rillettes and duck terrine with housemade mustards, pickles, shaved radish and warm baguette 14.

**mains ★★★★★**

**hand cut pasta ribbons** roasted tomato, jalapeno, basil, red onion, arugula, mozzarella, parmesan 18.

**low country frogmore stew** Gulf shrimp, fingerling potatoes, corn, spicy andouille sausage, leek & tomato broth 24.

**roasted salmon** with celery root puree, wilted spinach, and shaved celery root and radish salad with lemon brown butter 27.

**pan seared flounder** with ancho roasted cauliflower, celery-pine nut salad, and pomegranate brown butter 28.

**roasted duck breast** roasted butternut squash, baby beet greens, Sea Island red pea cake, shaved kumquat & radish salad, and mustard jus 28.

**grilled Berkshire pork chop** dirty rice, baby collards, ham hock jus, and chow chow 27.

**grilled CAB eye of ribeye** celery root gratin, roasted French horn mushrooms, crisp brussels sprouts, roasted pearl onions, and bordelaise 30.

*Get a copy of Hugh's book, **A New Turn in the South**, \$35 plus tax*

**cheese with accompaniments**

one for \$6, three for \$15, five for \$24.

apple, roasted grapes, toasted pecans, and green tomato marmalade

**cow**

marinated feta, Greendale Farm, GA\*

Mountaineer, Meadow Creek Dairy, VA\*

Appalachian, Meadow Creek Dairy, VA\*

**goat**

marinated chevre, Split Creek Farm, SC

**blue**

Asher Blue, Sweet Grass Dairy, GA

Maytag, IA

Stilton, UK

*\*raw milk cheese*

*\*Items with an asterisk are served raw or undercooked or contain raw or undercooked ingredients. The consumption of raw or undercooked shellfish, meat or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*