6 course chef's tasting for two $38

egg* truffled egg scramble, applewood smoked bacon

chilled corn soup coconut milk, lemongrass

empanadas pulled pork, adobo BBQ

charcuterie with accoutrements, crostinis **{add bone marrow - $6 supplement}**

hash polyface pork belly, manchego, scallions

fried apple pie warm dulce de leche, lavender honey, vanilla bean ice cream

brunch plates

braised pork belly*^ 15 polyface belly, cuban bean puree, sunny egg, rice, adobo BBQ

almond ricotta pancakes 14 house ricotta, grade A maple syrup, homefries, applewood smoked bacon

wild mushroom omelette*^ 14 manchego, homefries, mesclun

truffled eggs*^ 14 egg scramble, applewood smoked bacon, homefries, mesclun

small plates

fried green tomato 12 melted pimento cheese, sweet tomato relish

shrimp & grits^ 10 tiger shrimp, venison blueberry sausage, stoneground grits

BBQ empanadas 10 cider braised pulled pork, corn, adobo BBQ

crème fraiche wings^ 10 kendall farms crème fraiche, korean chili paste, oyster sauce

lunch plates

panko chicken sandwich 16 aged cheddar, truffle mayo, lettuce, pickles, fries

PEI mussels^* 16 saffron coconut broth, chinese sausage, crostinis

seared scallops^* 19 coconut risotto, scallions, basil ice cream

Please alert your server of any food allergies or dietary restrictions. Due to special precautions the food may take longer to make. Our food is designed with thoughtful flavor combinations, we do not encourage substitutions.
Parties of 6 or more are subject to 20% service gratuity.
* - consuming raw or undercooked foods may increase your risk of food borne illness. Meals are cooked to order - good food takes time.
^ - upon request menu item can be made without gluten ingredients. Please note that fried items may be cross contaminated.

Chef Justė Židelytė