21\$ weekday lunch from 11 to 2

any small and main OR main and dessert whole table must participate

6\$ lunch sangrias

strawberry rosé, smoky peach, mojito, blueberry red

small plates

fried green tomatoes 12 melted pimento cheese, sweet tomato relish
grilled peach salad^ 9 field greens, smoked almonds, manchego, champagne vinaigrette
BBQ empanadas 10 cider braised pulled pork, corn, adobo BBQ
shrimp & grits^ 10 tiger shrimp, venison blueberry sausage, okra, stoneground grits
crème fraiche wings^ 10 kendall farms crème fraiche, korean chili paste, oyster sauce, scallions

main plates

pot roast sandwich 16 pineland farms beef cheek, red wine demi, crispy onion, garlic mayo, fries
panko chicken sandwich 16 cheddar, lettuce, pickles, truffle mayo, fries
seared scallops^* 19 coconut risotto, scallions, basil ice cream
gnocchi 19 asparagus, genoa pesto, wild mushrooms, manchego
PEI mussels^ 16 saffron, coconut, chinese sausage, crostinis
baked mac 16 aged cheddar, manchego, blue cheese, fresh pasta, herbed panko crust

sweet plates

brownie bread pudding 8 chocolate infused baguette, vanilla bean ice cream, coffee yuzu crème brulee^ 8 japanese citrus infused custard, turbinado sugar crust cheesecake mousse^ 8 blueberry compote, walnut crunch fried apple pie 8 warm dulce de leche, cinnamon, lavender, vanilla bean ice cream beer float 8 duck rabbit milk stout, vanilla bean ice cream

side plates

seared crostinis 3

fries with herbs de provence 4

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.