

SNACKS

DEVILED EGGS* 5

Red Fingerling Potato Chip, Roasted Green Chiles

RADISHES & BUTTER 6

Pickled Mustard Seed, Maldon Salt

PIMENTO CHEESE 7

CRAB HUSHPUPPIES* 8

Morita Chile Mayo, Lemon

DOMESTIC CHEESE PLATE 21

Country Loaf, Cornmeal Crackers, Candied Nuts, Preserves, Honey

STARTERS

RADICCHIO SALAD 9

Couloir Cheese, Raisins, Candied Walnuts, Wild Strawberry Vinegar

FARMER'S CHEESE TOAST 11

Preserved Colorado Peaches, Black Pepper, Chervil, Lavender

COAL CABBAGE 12

Carrot Chorizo, Marinated Feta, Toasted Pine Nuts, Parsley

ELK CARPACCIO* 16

Juniper Cream, Choke Cherry, Fried Shallot & Benne Seed

MUSHROOM SALAD* 12

Greens, Hazel Dell Mushrooms, Morita Chile Dressing, Garlic Croutons, Soft Poached Egg

LOBSTER & GRITS 19

Sue Buxton Lobster, Chestnut, Chili Oil, Chervil

MASA CORN DUMPLINGS 14

Pork Green Chile, Lime Yoghurt, Kale, Radish

STEAMED MUSSELS* 15

White Wine & Allium Broth, Kombu, Aji Amarillo Chile, Lemon Mayo Toast

PLATES

THE GARDEN 24

Quinoa, Kohlrabi, Turnips, Carrots, Sauteed Greens, Herbs

RED FORAGER CHICKEN 28

Wild Rice, Winter Squash, Apple, Brown Butter Sage

CAROLINA GOLD RICE DOLMAS 27

Fried Turnip Cake, Harissa, Trumpet Mushrooms, Charred Onion Broth

CURE FARM PORK LOIN* 29

Black Kale, Fennel Sausage, Sorghum, Rye

LAMB CHOP* 35

Black Garlic Braised Lamb Belly, Fat Fried Potatoes, Onion & Chile, Troutchovy Dressing

SEARED SCALLOPS* 32

Red Flint Corn, Creme Fraiche, Celery, Royal White Sturgeon Caviar

GRILLED NEW YORK STEAK* 30

Mortgage Lifters, Rutabaga, Bone Marrow Butter, Steak Sauce

RAINBOW TROUT 27

Roasted Sunchokes, Sauteed Greens, Leek Cream, Trout Roe Vinaigrette

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*