

Appetizers

HEIRLOOM TOMATO PIE 8½

sourdough short crust,
tomato jelly glaze

GRILLED GEORGIA SHRIMP 14½

potato puree, smoked brown butter, capers,
shallots, basil vinegar

ARUGULA SALAD 10½

fresh farmer's cheese, pickled peaches,
crispy pork skin, boiled peanut vinaigrette

LUMP CRAB CAKE 16½

smoked horseradish sauce,
watercress, house-made potato chips

FALL SQUASH SOUP 8½

candied squash,
fragrant chili oil

SHAVED VEGETABLE SALAD 8½

green goddess dressing, garlic crumbs,
strawberry vinegar

MIXED GREENS SALAD 8½

local greens, heirloom tomato, cucumber,
red onion, ranch dressing, croutons

*YELLOWTAIL CRUDO 12

shaved apple and radish, peach vinegar,
olive oil, toasted chili

DAILIES \$16

[TUESDAY]

SPAGHETTI & MEATBALLS

chef's secret recipe

[WEDNESDAY]

FRIED CHICKEN & BISCUITS

the best of the best

[THURSDAY]

MEATLOAF

collard greens, mashed potatoes, gravy

[FRIDAY]

BRUNSWICK STEW

shredded chicken, butter beans and corn
in a rich tomato stew served with rice

[SATURDAY]

BEEF STROGANOFF

egg noodles, mushrooms, brandy,
sour cream

Entrees

VEGETABLE PLATE 22½

seasonal and wholesome
with freshly-baked cornbread

CHICKEN AND DUMPLINGS 24½

pastured chicken, buttermilk
dumplings, fresh herbs

BLACKENED GULF REDFISH 25½

summer squash, potato,
green peppercorn, tomato butter

*SEARED GULF TUNA LOIN 31½

served rare with dry-fried pole beans,
benne seed crunch, crispy shallots,
ginger jelly

BBQ GLAZED KING SALMON 32½

sauté of local vegetables,
country ham sauce

*SMOKED PORK LOIN 27½

oyster mushrooms, corn,
field peas, corn milk, basil

*VIRGINIA GROWN FLATIRON 32

preserved onions, wild mushrooms,
duck fat potato cake,
cracked pepper steak sauce

BRAISED BEEF BRISKET 25

barley risotto and pot roast vegetables

SLOW-ROASTED LAMB SHOULDER 28½

smoked eggplant puree, blistered peppers,
ramp marmalade

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY,
SEAFOOD, SHELLFISH AND EGGS MAY INCREASE
THE RISK OF FOODBORNE RELATED ILLNESS.

Vegetables

SPICY COLLARD GREENS 5½

ham hock pot liquor, onions, tomatoes

SLICED HEIRLOOM TOMATOES 6

olive oil, sea salt, black pepper

APPALACHIAN CIDER BEANS 6½

seasoned with molasses and mustard

DRY-FRIED POLE BEANS 7

lime nuoc cham, cilantro, basil

FRIED GREEN TOMATOES 6½

coated in house made saltines
served with mayonnaise

CORN AND FIELD PEAS 6½

with oyster mushrooms

Essentials

DEILED EGGS bacon jam, crispy ham, herbs 5½

PIMENTO CHEESE benne seed crackers, pepper jelly, house-made pickles 8½

FRESHLY-BAKED CORNBREAD banner butter, local honey 6

SMOKED CHICKEN WINGS bbq spice, french onion dipping sauce 9

BAR BURGER hook's cheddar, lettuce, red onion, ketchup, mayo, pickles 6½

HAND-CUT FRIES 5½ | MAC-N-CHEESE 7½ | CRISPY ONION RINGS 6

BREAD & BUTTER PICKLES 4½ | BENNE SEED COLE SLAW 3½