

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 persimmons,
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*

BAKED OYSTERS 14
*creamed spinach filling
sambal hollandaise*

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
*leek broth, potato, cauliflower,
chive and lemon gremolata*

***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 STEAK** 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

FRIED GREEN TOMATOES 6½
*coated in house made saltines
served with mayonnaise*

POACHED NEW POTATOES 7
with garlic aioli and fresh dill

APPALACHIAN CIDER BEANS 6½
seasoned with molasses and mustard

DRY-FRIED POLE BEANS 7
lime nuoc cham, cilantro, basil

GRATIN OF FALL GREENS 7½
*topped with saltine crumbs and parmesan,
served bubbling hot*

Essentials

DEVILED 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