DOPE BEETS: smoked mississippi catfish rillettes, horseradish creme, grapefruit, dill, rye lavash  
CHILLED SNOW CRAB & CUCUMBER SOUP: sumac, sunchoke crema, burrata, caviar  
KALE SALAD: bacon, baked ricotta, blueberry, cape ground curry, sieved egg, feinschmecker dressing  
THE WEDGE SALAD: bbq bacon, blue cheese, buttermilk dressin', candied pecans, cornbread croutons  
BRUSSELS ‘CAESAR’: shaved brussels, white anchovy, guanciale, pistachio, lemon basil, pecorino  
CRAB-APPLE CEVICHE: yuzu, trout belly, turmp, pine flower, tepache ponzu  
CHEESE PLATE: chef’s selection, blue cheese tart, persimmon french toast, mustards,  
apple butter, pickled blueberry, wafers  
CHARCUTERIE: coppa, salami, pastrami beef heart, hogs head terrine, rose veal nudja, apricot mustard,  
apple, pickles, grilled bread  

CRAWFISH & ARTICHOKE: camellia flowers, beef fat, pistachio, thai basil, persillade  
WHITE ASPARAGUS: hempnut-mussels sauce, bergamot orange, black garlic, amise hyssop  
CHARRED BROCCOLI: kamquat, saffron, purple sprout broccoli, buckwheat, bottarga  
FRIED CHICKEN LIVERS: horseradish-buttermilk cream, ‘steakhouse’ salad, house hot sauce  
‘FISH & CHIPS’: fish of the day, pickled green tomato, chow chow, fried lemon aioli, malt vinegar  
SCALLOPS, GRITS & MOREL: poached fried egg, tomme cheese, charcoalde turnips, white truffle  
BBQ OCTOPUS: crispy maitake, emmental grits, popcorn, harissa, red cabbage purée  
FRIED OYSTERS: frankfurter green sauce, quail egg, saffron, potato, dill  
CONFIT RABBIT AGNOLOTTI: buritacache, preserved chanterelle, chicken consomme, winter alliums

RED DRAGON CHEESEBURGER: beef fat mayo, bacon, bibb, pickles, onion jam  
MOM’S CHICKEN TETRAZZINI: english peas, oyster mushrooms, pecorino, basil, biscuit crumble  
SHRIMP & GRITS ÉTOUFFÉ: georgia ‘hickory king’ grits, lemon grass, mirliton, pear, tasso  
WILD CULF REDFISH: corn maque choux, uni butter, dungeness crab  
STEELHEAD TROUT: angula, butter beans, pecan, citrus, ratabaga  
SPRING DUCKLING: fava beans & peas, chorizo, chanti duck leg redux, caviar, radish  
PORK LOIN & BELLY: cheese grits empanada, mole, charred collard green florets, achiote-pork jus  
48 HOUR BBQ SHORT RIB: charred cabbage, parsley root, herbs, coconut-turmeric broth  
STONE MT. GA TOP SIRLOIN*: bbq brassicas, root veg truffade, oxtail bordelaise, horseradish  
THE WATERSHED FRIED CHICKEN*: biscuits, collard greens, deviled egg, hot honey, pickle  

*Limited quantities. first come, first serve

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