

DINNER

FIRST

Shishito Peppers flash fried, sea salt, lemon aioli 9

Asian Pig Wings saké soy glaze, cilantro, sambal 12

Wild Boar & Bison Meatballs spinach, mustard glaze 11

Miso Pork Belly bacon Chicharrón, head cheese hush puppy, lardo, baguette 10

House & "Local Pig" Sausage pickled vegetables, crispy potato, horseradish, seasonal mustard 11

Croque Madame Fondue Phillips Brothers Country Ham, Gruyère, fried egg, brioche 12

French Onion Dumplings Gruyère, sweet onion broth & brioche croutons 9

Not-So-Standard Potato Chips trio of ketchup: guacamole, vanilla bean, blood orange-habañero 9

Broccoli white anchovy, caper, red chili pepper, garlic, niçoise 8

Peel & Eat Prawns hot pepper brown sauce, pickled vegetables, country bread 13

West Coast Oysters* kimchi gel, green onion 12

Mussels & Frites white wine-lemon-garlic broth, house fries 12

Mediterranean Mussels chorizo, prosciutto, roasted garlic, basil, tomato broth* 13

BOWLS

Soup of the Moment 6

Chicken & Sausage Gumbo bay rice 7/12

BETWEEN BREAD

Local Mushroom watercress, balsamic, pecorino, truffle aioli, sourdough, house salad 11

Short Rib Grilled Cheese Provolone, arugula, pickled onion, blackberry jam, nine grain bread, house fries 12

Gram & Dun Burger* short rib-chuck, special sauce, chicken fried bacon, smoked cheddar, red onion, barley malt bun, steak fries 14

JUST A FEW SIDES TO SHARE

Cauliflower tomato, sunflower seed, lime, golden raisin 6

Gruyere Bread Pudding 6

Anson Mills White Grits 6

Blackened Steak Fries 6

Herb Waffles foie butter 6

Southern Greens 6

Fingerling Potatoes & Swiss Chard 6

GREENS

Sangria spring mix, romaine, feta, cherry, pistachio, sangria vinaigrette 5/11

Jackson grilled romaine, heart of palm, artichoke heart, smoked bacon, bleu cheese, cider-vinegar-mustard dressing 6/12

Fried Goat Cheese & Avocado arugula, orange, citrus vinaigrette 6/12

Potted Heirloom Tomatoes smoked white cheddar, arugula, sherry, extra virgin olive oil, black lava, lavosh 11

Ahi Tuna* watercress, bean sprout, wonton, peanut, sesame, chili ginger vinaigrette 15

Chicken fennel, arugula, caper, parsley, carbonated grapes, white wine honey 13

PLATES

Blackened Shrimp & Grits jalapeño avocado gravy 19

Corn Fried Catfish hot pepper butter sauce, southern greens, mashed potatoes 17

Whole European Sea Bass ras al hanout gastrique, fingerling potato, Swiss chard, mustard jus 24

Prawns mussels, octopus, vindaloo sauce, sea bean, baguette 25

Jumbo Scallops* Swiss chard, cauliflower, sunflower, lime, golden raisin 22

Raviolo oxtail, bone marrow, house ricotta, tomato, asparagus 17

Loaded Baked Potato Gnocchi house-smoked bacon, cheddar curds, sour cream, chive 17

Fried Chicken herb waffles, Texas Pete, maple syrup, foie butter 18

Pressed Airline Chicken smoked bleu cheese, Spanish chorizo, grits, barley malt butter 17

Pork Belly Thai pork dumplings, sweet & sour peach, dashi 20

Breaded Double Pork Chop* golden hominy posole, cornbread, honeycomb butter 22

Corned Pork Shank pickled kohlrabi, Gruyère bread pudding, Thousand Island 22

Sweet Tea Pork Shoulder popcorn fried corn, lemon watercress, natural glaze 19

Dry-Aged KC Strip* 14oz, worcestershire butter, onion doughnut, special sauce 32

Flank Steak Roulade* basil pesto, crispy Yukon gold, smoked cherry pepper butter 19

Daily Market Special* whatever Chef Bradley creates \$market price



We proudly serve Arrowhead Specialty Meats superior selections.