



## FROM THE GARDEN

### CAROLINA MIXED GREENS

various vegetables - tomatoes - house smoked ham  
farmer's cheese - pecans & lemon vinaigrette - 12

### GRILLED KALE CAESAR

rainbow carrots - watermelon radish  
vella mezzo secco dry jack & genoa salami - 12

### BEET'S OF HARMONY RIDGE FARMS

goat cheese fondue - crushed pistachio  
coriander & citrus vinaigrette - 12

### AUTUMN SQUASH BISQUE

brown butter & pumpkin seed gremolata - 8

## CHARCUTERIE & CHEESE

our cheeses & meats must be american made  
they represent the best cheesemakers,  
butchers and artisans in the country.

each plate is accompanied with:  
fresh jam - various pickles - toasts - olive relish

today's selection for 18

vella cheese co. -mezze secco (cow)  
melted pimento cheese & spicy n'duja  
olli organic hot chorizo  
johnson county country ham

## UPTOWN / DOWN SOUTH STARTS & SHARE PLATES

### CAROLINA CRAB CAKES

smoked trout & lump crab - rocket greens  
sweet corn salad - old bay & bacon crema - 16

### HUSHPUPIES

rock shrimp - crayfish - creamed leeks  
creole sauce - crispy leeks - 15

### FROM THE WOOD OVEN

### FENNEL SAUSAGE FLATBREAD

caramelized onions - u.a.v. ricotta - sweet peppers  
15

### MUSHROOM & GOAT CHEESE PIZZA

siano's stracciatella - creamed garlic & arugula  
16

### BAKED BURRATA

pepperoni sauce & u.a.v. burrata  
17

### WOOD OVEN ROASTED P.E.I. MUSSELS\*

smoked tomatoes - garlic puree - white wine  
fine herbs - hearth bread - 16

## SOUTHERN SELECTIONS

### SPICED & GRILLED AHI TUNA\*

black forbidden rice - spicy pickled cabbage - avocado salad - 28

### SPRINGER MOUNTAIN FRIED CHICKEN

tennessee hot sauce - brown sugar mayo - pimento mac 'n cheese - pickle slaw - 25

### CAST IRON ROASTED SCOTTISH SALMON\*

toasted fennel - celery root - grilled cauliflower w. salsa verde, pine nuts & golden raisins - 28

### BORDER SPRINGS FARM SMOKED LAMB RIBS

east vs west bbq glaze - hot bacon & potato salad - braised collard greens - 35

### WARM ANSON MILLS FARRO BOWL

heirloom tomato salad - charred vegetables - ricotta salata - salsa verde - 22 (v)

### FILET OF BEEF TENDERLOIN\*

sweet corn - smokey bacon & maine lobster hash - 35

### SNAKE RIVER FARMS WAGYU FLANK STEAK\*

bacon roasted brussels - wild mushroom, goat cheese & squash bread pudding - 30

## SHARING SIDES

### BACON ROASTED BRUSSELS SPROUTS

apple cider & sorghum reduction - 14

### CAROLINA BRAISED GREENS

sweet onion - house bacon - cider - 12

### CHINESE BLACK RICE

spicy cabbage slaw & avocado salad - 12

### SMASHED FINGERLING POTATOES

lemon - chive - maldon sea salt - 10

### PIMENTO MAC 'N CHEESE

betty's pimento cheese - amish cream  
ritz cracker crust - 12

### SWEET CORN & LOBSTER HASH

smokey bacon & arugula - 15

PROPRIETOR maria fernandez | EXECUTIVE CHEF thomas marlow | SOUS CHEFS lenny williams, jr. + brittany cochran  
the kitchen staff: carlos arita - migdda juarez - eva valdivia - efren castillo - michael michalik - kyle smith  
megan quigley - antonio ramerez - stan mcmurray - joshua matthews - zeb mcdermott

-- we would like to thank our local farming & artisan community --

harmony ridge - tega hills farm - farm to home milk - anson mills - leading green - uno alla volta - siano cheese - lucky leaf gardens - barbee farms  
burton's farm - rock house farms - new appalachia - the freshlist - the simpson family - urban gourmet mushrooms - tim griner & charlotte fish co.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness - \*This item is served using raw or under cooked ingredients