

## SNACKS

smoked brioche / 8  
whipped sorghum butter

chips and dip / 6  
crab spiced chips, embered onion dip

olives / 7  
smoke, dried cherry

hushdoggies / 9  
mushroom "bratwurst," peach mustard

tavern board / 21  
chef's daily selections, house made accompaniments, crispy crunchy things

red corn dodddgers / 7  
green chili jam, local honey, crispy chicken skin

pork belly pastrami / 13  
russian dressing, pretzel pig ear granola

## SMALL PLATES

grilledbaby gem / 16  
green caesar, garlicky sbrisolona, kfh norwood, tomato relish

pierogis / 15  
parsnip, salted kholrabi, huckleberry creme fraiche, seeds

arancini / 13  
jefferson red rice, house merguez sausage ragout, brown butter ricotta, chervil

sunchoke tostones / 14  
lemon balm dukes, chili crisp, farmers cheese

nashville blend lettuce / 10  
beets, radish, shallot, mushroom bacon, dilly ranch

shrimp & grits / 19  
bone marrow rice grits, stewed tomato & okra

mac & cheese / 12  
cavatelli, local cheeses, all the bread crumbs, mushroom bacon

## SUPPER

fried chicken / 28  
confit, hot honey, creamed sweet corn, collard relish

smoked lamb rack\* / 45  
sea island rice peas, goat feta, olives, tomato vinaigrette

TN trout\* / 29  
hot sauce meunière, pole bean salad, pecan, tomato carpaccio

pork chop\* / 27  
boss sauce, apples, beets

short ribs / 32  
summer roots spaetzle, tomato, hazelnut, pickled okra

NC flounder oscar\* / 30  
cast iron charred asparagus, vadouvan bearnaise, crawfish salad

bacon wrapped meatloaf / 29  
beef, pork, roasted sunchoke, peanut butter gravy, barely cooked tomatoes

## SWEETS

cobbler / 12  
seasonal fruit, brown butter biscuit, creme fraiche frozen custard

milk & cookies / 9  
warm rye chocolate chip cookies, malted milk jam

butterscotch pudding / 10  
blueberry muffin fudge, pickled blueberries, candied oats

ice cream / 7  
whatever the chefs have been playing around with

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters and should eat your oysters fully cooked.