



★ SUPPER ★

BREAD SERVICE

Grandma Daisy's Angel Biscuits
honey roasted chicken jus,
fresh thyme & toasted benne seed-sea salt
6

Southern Style Cornbread
clotted cream &
house-made preserve
6

Fried Chicken & Waffle Sandwich
whiskey maple syrup,
pickled green tomato, watercress,
stuffed in a cheddar cheese waffle
14

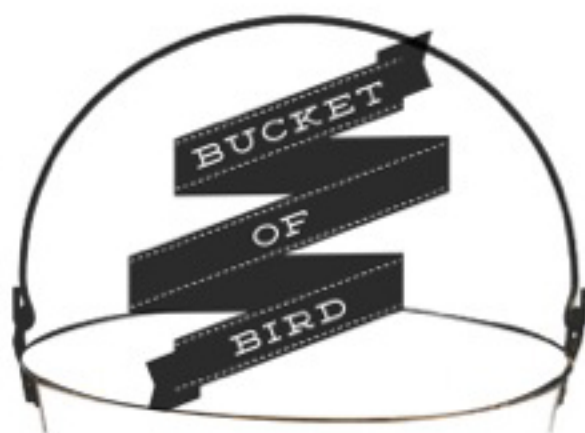


Salads

Sprouting Garden Salad
butter lettuce, root chips, avocado,
radish, snow peas, cucumber,
toasted benne seeds &
lemonade vinaigrette
11

Southern Peach Caprese
fried pimento cheese, grilled peaches,
pickled green tomato,
heirloom tomatoes,
sticky molasses vinegar
& basil
12

Southern Greens Chicken Casserole
collard & mustard greens, kale,
chicken fried "oysters", homemade bacon,
cornbread croutons, soft egg
& creamy cheddar dressing
14



★ *Crispy Free-Range Bucket of Bird* ★
sweet tea brined, pickled lemon dusted,
spiked Tabasco honey

★ *Half or Whole Bird* ★
16 32

★ add a cheddar cheese waffle ★
& whiskey maple syrup
23 46

BIGGER PLATES

Roots & Ricotta Dumplings
ricotta gnudi, grilled sweet corn,
celery root whip, watermelon radish
& snow peas
18

Braised Short Rib Meat Loaf
parsnip root mash, tomato ketchup jam,
charred spring onions & other roots
21

Australian Rack of Lamb
roasted roots, horseradish crusted
sweet potato & leek gratin,
carrot barbecue sauce & watercress
27

Cast Iron Seared Local Catch
succotash, melted tomatoes,
pickled lemon dressing & basil
24

Skimp & Guts
Edwards Virginia country ham,
brooklyn lager jus, sauteed gulf skrimps
caramelized red onions
& local upstate NY grits
21

SMALL PLATES

Watermelon, Thun & Cheese
sheeps milk cheese, virginia ham,
pickled watermelon radish & celery
9

Blue Crab Waldorf
pecans, grapes, celery root,
lemon, blue crab, thin sheets of crisp
green apple & buttermilk
11

Drunken Deviled Eggs
Handsome Brook Farm
Catskills NY eggs, pickled roots
& sunflower sprouts
6

Grilled Sweet Corn Cob... Husk 'n All
cornbread butter, giant hominy
& popped corn
7

SIDES

Root
roasted rainbow roots,
carrot-top pesto & puffed carolina rice
11

Cheddar Cheese Waffle
served with whiskey maple syrup
8

Macaroni & Cheese
big elbow pasta, crunchy cheese toast &
fresh thyme crust
7

Waffle Cut French Fries
tossed with dill pickle salt
served with chunky remoulade
5

★ add gocey cheese sauce & bacon
1

*Tusmanburg N.Y. Stone Ground Cheese Grits*²
loaded with love
6

Chilled Watermelon
celery & lemonade vinaigrette
5



EXECUTIVE CHEF JEFF MCINNIS

Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your
risk of foodborne illness. Please note that
some food items we prepare may contain nuts
or trace amounts of milk.



Our brunch and dinner menu is gratuity of 10%
will be added to parties of 4 or more.

CHEF DE CUISINE JANINE BOOTH