

# EAT LUNCH

## FIRSTS

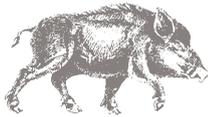
**Not-So-Standard Potato Chips** <sup>gf</sup>option  
parmesan, sauce flight: gochu-jang mayo, gold sauce,  
smoked romesco 11

**Asian Pig Wings** saké soy glaze, cilantro,  
sambal 18

**French Onion Dumplings** gruyère, house-  
made brioche, onion jus 11



**Twisted Bread** charred onion hickory salt butter,  
curry maple butter 8



## GREENS

**G&D** <sup>gf</sup> local greens, radish, cashew, cherry pepper,  
pecorino, creamy peppercorn dressing 6/13

**Jackson** <sup>gf</sup> grilled romaine, hearts of palm,  
artichoke hearts, house-smoked bacon, blue cheese,  
cider mustard vinaigrette 7/14

**Brussels Sprout & Kale** <sup>gf</sup> cranberries,  
sunflower seeds, manchego, tricolored peppercorn  
vinaigrette 7/13

**The Goat** <sup>gf</sup>option herbed goat cheese, arugula,  
smoked garlic edamame, candied orange,  
banana bread croutons, sweet maple red onion  
vinaigrette 7/13

Add grilled: chicken \$4, hanger steak \$6, shrimp \$6

**Smoked Trout\*** <sup>gf</sup> spinach, creamy potato  
gratin, radish, zucchini, shaved egg, caper, herbed  
buttermilk vinaigrette 17

## BOWLS

**Chicken & Sausage Gumbo**  
bay rice 7/12

**Root Vegetable Pot Pie  
Soup** 7

## BETWEEN BREAD

choice of house fries or napa slaw

**Short Rib Grilled Cheese**  
white cheddar, arugula, apple-onion  
chutney, nine grain bread 14

**"Local Pig" Smoked Ham**  
roasted pork loin, house mustard & pickles,  
cilantro pesto, gruyere, poppy seed roll 13

**Fried Chicken**  
chipotle peach bbq, fried leeks,  
smoked pepper jack,  
house pickles 14

**House Wagyu Burger\***  
imperial beef, braised bacon, cola  
red onions, smoked american cheese,  
special sauce, s&p bun 15

## sides to share \$6

**BEEF FAT FRIES** <sup>gf</sup>

**CREAMED BRUSSELS SPROUTS** <sup>gf</sup>

**SWEET POTATO HASH** <sup>gf</sup>

**ROASTED CAULIFLOWER** <sup>gf</sup>option  
peanut, pickled shallot,  
balsamic brown butter

**S** **Squash Cappellacci** brown butter, dates,  
rosemary 16

**T** **Cornmeal-Fried Trout\*** <sup>gf</sup> smoked grits,  
red cabbage & caraway slaw, spicy aioli 17

**A** **Shrimp & Grits\*** <sup>gf</sup> blackened, jalapeño avocado  
gravy 18

**T** **PEI Mussels\*** smoked romesco, pickled mustard  
seed, shallot, garlic, toasted ciabatta 14

**P** **Burnt End Mac & Cheese** house bbq, fontina,  
pecorino, chicharrón crumble 17

**Amish Chicken\*** <sup>gf</sup> roasted turnip, rutabaga, parsnip,  
carrot purée, chicken demi 16

**Chicken & Waffles** honey butter, texas pete,  
maple syrup 18

**Soba\*** fried pork, poached egg, mushroom, broth,  
sweet Sriracha, cilantro 16

**Hanger Steak\*** <sup>gf</sup> roasted new potatoes, grilled  
oyster mushroom, salsa verde, arugula salad 20

<sup>gf</sup> gluten free <sup>gf</sup> option - must request gluten free

\*\*These items may be served raw or under cooked.  
\*Consuming raw or under cooked meats, poultry, or eggs may  
increase your risk of foodborne illness. We use nuts and  
nut-based oils in most menu items. Please let us know if you  
are allergic to any foods. 122617



**Nathan Nichols**, Executive Chef  
**Rick Mullins**, Chef De Cuisine  
**Caroline Kish**, Pastry Chef

We grow our own super fresh, pesticide and  
herbicide-free: watercress, lettuces, mint, micro-  
greens, cilantro, scallions, basil, and edible flowers