

EAT LUNCH

FIRSTS

Not-So-Standard Potato Chips ^{gf 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 ^{gf} local greens, radish, cashew, cherry pepper, pecorino, creamy peppercorn dressing 6/13

Jackson ^{gf} grilled romaine, hearts of palm, artichoke hearts, house-smoked bacon, blue cheese, cider mustard vinaigrette 7/14

Brussels Sprout & Kale ^{gf} cranberries, sunflower seeds, manchego, tricolored peppercorn vinaigrette 7/13

The Goat ^{gf 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* ^{gf} 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 ^{gf}

CREAMED BRUSSELS SPROUTS ^{gf}

SWEET POTATO HASH ^{gf}

ROASTED CAULIFLOWER ^{gf option}
peanut, pickled shallot, balsamic brown butter

PLATE

Squash Cappellacci brown butter, dates, rosemary 16

Cornmeal-Fried Trout* ^{gf} smoked grits, red cabbage & caraway slaw, spicy aioli 17

Shrimp & Grits* ^{gf} blackened, jalapeño avocado gravy 18

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

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

Amish Chicken* ^{gf} 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* ^{gf} roasted new potatoes, grilled oyster mushroom, salsa verde, arugula salad 20

^{gf} gluten free ^{gf 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



Executive Chef **Nathan Nichols**
Chef de Cuisine **Rick Mullins**
General Manager **Darren Newell**

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