



Small Plates

Vidalia Onion-Hen Of The Woods Soup/Emmenthaler Cheese Gratin/Ramp Pesto Crostini (V) 13.0

Devils on Horseback

Nueske's Bacon Wrapped & Smoked Maytag Blue Cheese Stuffed Medjool Dates/Spiced Killer Bees Honey* 10.0

Parmesan-Truffle Fries (V)

Extra Crispy Skin On Russet Potato/Garlic-Shallot Butter/Grated Parmigiana/Infused White Truffle Oil 10.0

Blue Point Oysters & Beet Tellicherry Peppercorn Mignonette

Wasabi/Roasted Celery Seed Powder/Pickled Beet & Fennel/Seaweeds 24.0

Pistachio Fried Goat Cheese & Baby Rocket Greens (V)

Fresh Local Strawberries/Roasted Pistachios/Green Apple & Crystallized Ginger Vinaigrette 13.0

Willow Springs Spring Greens, Beet Pickled Farm Egg, Bacon & Ramp Green Goddess Dressing

Crudités Vegetables/House Pickles 11.5

Baby Burrata with Two Pickled Beets & Willow Springs Frisée (V)

Allspice Pickled Red Beetroot/Shaved Fennel/Saffron Pickled Gold Beetroot/Tangerine Zest & Killer Bees Honey Citronette 16.0

"The" Caesar Salad

Organic Romaine Heart/Buttermilk Caesar Dressing/Crispy Parmesan Grit Cake Croutons & Onions/Shaved Parmigiana 12.5

Country Style Pork Pâté with Pistachios & Bulleit Rye Soaked Cherries

Toast Points/Dijon Mustard/House Pickles/Cornichon 14.0

Torchon Au Foie Gras

Sauterne Marinated Hudson Valley Foie Gras/Apricot, Ginger & Pink Peppercorn Chutney/Fresh Toasted Herb Focaccia 16.0

Recommended Wine: Chateau St. Vincent, Sauternes '15 14.0

Steak Tartar: Hand Cut Black Angus Tenderloin & Willow Springs Farm Midnight Mystic Maran Egg Yolk

Shallot/Pantellerian Capers/Lemon/Theros Olive Oil/Cornichon/Scallion/Wood Oven Toasted Focaccia 16.0

Smoked Goat Cheese Stuffed Fried Green Tomatoes

Panko Crusted Local Green Tomatoes/Roasted Red Pepper Butter/Bacon Jam/House Pickles/Rocket 13.0

Add Pickled Shrimp 7.0 *ask for vegetarian entree option*

Charred Silver Queen Corn Hushpuppies & White Pimiento Cheese (V)

Clothbound Cheddar & House Smoked Gouda/Pickled Green Tomatoes/Pepper Jelly 14.0

Korean Gochugaru Chili & Cassia Cinnamon Dusted Crispy Shaved Niman Ranch Pigs Ears*

Sweet Coconut Chutney/Sambal Matah*/Shaved Cabbage/Red Peanuts/Kimchi Vinaigrette/Mango 14.0

Yellowfin Malaysian Poke

Forbidden Black Rice Salad/Pickled Ginger/Lemongrass/Wasabi/Thai Chili/Lime/Coconut Milk/Cucumber/Pickled Cabbage/Volcanic Lava Salt 15.0

Vegan Substitute: Lime Leaf Compressed Watermelon

Wood Fired Flatbread Of The Day

-Market Price

Smoked Black Angus Short Rib Bao Bun

Grilled Scallion/Ssamjang*/Kimchi Slaw/Black Sesame-Black Garlic Aioli 14.0

Vegan Substitute: Ssamjang Roasted Organic Maitake Mushroom (V)

Full Plates

Frogs Leap Shrimp & Grits*

Wild Atlantic Jumbo Shrimp/Piquillo Peppers/Caramelized Onion/Spicy Sherry Pan Sauce/Bacon-Jasper Hills Clothbound Cheddar Stoneground Grits 30.0

Recommended Wine: Croix de Peyrassol, '20, IGP Méditerranée

Seared Jumbo Wild Atlantic Sea Scallops Basquaise*

Saffron Rouille Potatoes/Rouille/Charred Tomato Pipérade/Theros Olive Oil/Rouille Toast Point* 36.0

Wine: Joseph Drouhin, Macon Villages, '19, Burgundy

Provençal Roasted Catch Of The Day

Saffron Whipped Potatoes/Lemon Basil Olive Oil-Brown Butter Pan Sauce/Charred Tomato/Niçoise Olives/Asparagus/Grilled Sweet Peppers/

Roman Artichoke/Pantellerian Capers/Rouille* -market price

Recommended Wine: Elouan, Chardonnay TBD

Pecan Crusted Sunburst Trout & Killer Bees Honey-Chipotle Butter*

Candied Pecan, Bacon & Chipotle Honey Roasted Sweet Fingerling Potatoes/Asparagus/Candied Pecans 30.0.

Recommended Wine: d'Arenberg Hermit Crab Viognier/Marsanne, '17, Australia

Two Asparagus, Lemon & Fennel Risotto & Pistachio Fried Chèvre (V)

Pernod/Thyme/Rocket Greens/Beet-Pistachio Vinaigrette 29.0 add Hen Of The Woods 9.0

Recommended Wine: Tiefenbrunner, Pinot Grigio, '18, Italy

Yakiniku Wood Grilled Joyce Farms Airline Chicken Breast & Toasted Cashews

Wood Roasted Miso Glazed Eggplant, Carrot, Maitake Mushroom & Asparagus/Toasted Sesame Sushi Rice Cake/Fresh Orange Zest Gomasio*/

Wasabi Arugula/Prickly Ash Vinaigrette 34.0

Recommended Wine: Chenin Blanc

***Wood Grill Blackened Heritage Farms Berkshire Pork Chop**

Jasper Hill Clothbound Cheddar & Smoked Gouda Pimiento Cheese & Nueske's Bacon Stoneground Grits/Chow Chow/Benne Seed Collard Greens 34.0

Recommended Wine: Gundlach Bundschu, Mountain Cuvée Red Blend, '18, Sonoma City

Smoked Black Angus Short Rib & Texas Chili Broth*

Charred Tomato & Tomatillo/Speckled Butter Beans/Willow Springs Chards/Fried Hominy/Queso Fresco/Cilantro/Radish/Shaved Cabbage 32.0

Recommended Wine: Spanish Rose TBD

Wood Grilled 1855 Black Angus Tenderloin

Smoked Hen Of The Woods Beef Jus/Amish Butter Whipped Yukon Gold Potatoes/Wood Grilled Asparagus/Crispy Shallot 49.0

Recommended Wine: The Federalist, Cabernet Sauvignon, '17, Lodi

***Wood Grilled Colorado Leg of Lamb & Rosemary Caper Gremolada**

Char Ash Smashed Fingerling Potatoes/Hen Of The Woods/Regional Asparagus/Wood Roasted Hen Of The Woods/Goat Cheese Cream/

Rocket/Beet Vinaigrette. 39.0

Recommended Wine: Michael David, "Sixth Sense" Syrah, '17, Lodi

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*