Frogs Leap Public House

Menu 8.09.22

Small Plates

Devils on Horseback
Nueske's Bacon Wrapped & Smoked Maytag Blue Cheese Stuffed Medjool Dates/Spiced Killer Bees Honey* 11.5

Baby Burrata & Heirloom Tomato Gazpacho
Fresh Basil Sorbet/Theros Olive Oil/Cucumber/Balsamic Reduction/Focaccia Crouton (V) 15.0

Wood Roasted Char Siu Pork Belly & Green Apple Kimchi
Napa Cabbage/Carrot/Peach/Ginger Vinaigrette/Mei Fun 15.0

Sweetgrass Dairy Thomasville Tomme & Sequatchie Cove Coppinger Cheese
Toasted Focaccia/Truffle Butter/House Pickles/Killer Bees Honey Walnuts (V) 15.0

Zucchini Fritters & Cucumber Buttermilk Dressing
Watercress/Fried Leeks/Thyme (V) 14.0

Torchon Au Foie Gras
Sauterne Wine Marinated Hudson Valley Foie Gras/Apricot, Ginger & Pink Peppercorn Chutney/Toasted Herb Focaccia 16.0
Recommended Wine: Chateau St. Vincent, Sauternes '15

Hand Cut Spicy Tuna Tartar*
Wasabi Avocado/Crispy Wonton/Sesame Powder/Sriracha Mayo/Unagi Sauce/Sesame Seaweeds/Pickled Fennel 16.0

Full Plates

Benne Seed Blackened Atlantic Grouper*
Low Country Fried Anson Mills Red Field Peas & Anson Mills Carolina Gold Rice Middlins/Cajun Trinity/Roasted Andouille//House Pickles
Lemon-Tabasco Vinaigrette/Watercress - market price
Recommended Wine: J.Drouhin, Mâcon-Villages, '20, France

Seared St. Georges' Bank Sea Scallops
Local Butter & Sugar Corn Chowder/Smoked Pork Belly/Fingerling Potatoes/Celery/Leeks 44.0
Recommended Wine: Chateau Graville-Lacoste, Graves Bordeaux, '20, France

Wood Grilled Mongolian Beef 1855 Skirt Steak*
Sesame Rice Cake/Roasted Shiitake Mushrooms, Green Onion & Baby Pak Choi/Crispy Noodles 44.0
Recommended Wine: Merlot

Buttermilk Fried & White Pimiento Cheese Stuffed Nashville Style Joyce Farms Chicken Breast*
Bacon Jam/Local Collard Greens/Smoked Cabot White Cheddar & Bacon Stoneground Grits/Spicy Thin House Pickles* 38.0
Recommended Wine: Pazo de Galegos, Albariño, '19, Rias Baixas

***Wood Grill Blackened Heritage Farms Berkshire Pork Chop & Green Tomato-Raison Piccalilli**
Smoked Cabot White Cheddar & Bacon Stoneground Grits/Braised Local Collard Greens/NC Vinegar* 39.0
Recommended Wine: Gundlach Bundschu, Mountain Cuvée Red Blend, '18, Sonoma County

***Prime Wood Grilled New York Strip Steak & Truffle-Parmigiano Fries**
Chimichurri/Watercress/Horseradish Aioli 65.0
Requiem, Cabernet Sauvignon, '19, WA

After

Cashew Turtle Mousse Crunch Chocolate Bar
Salted Caramel/Vanilla Whip/Killer Bees Honey Honeycomb Candy/Bittersweet Chocolate Sauce 13.0

Brown Butter Crepe & Local Peaches
Lemon Curd Cheesecake/Peach Ginger Jam/Lavender Blueberry Sauce/Chocolate Mint/Brown Butter Powder 14.0

Chai Creme Brûlée
Burned Turbinado Sugar/Killer Bees Honey Lava Candy 12.0

Five Course Chef's Menu

Available Fridays & Saturdays
5 Course Small Plate Menu $74 add Wine Pairings (4) $36

Baby Burrata & Heirloom Tomato Gazpacho

Wood Roasted Char Siu Pork Belly & Green Apple Kimchi

Benne Seed Blackened Atlantic Grouper

*Prime Wood Grilled New York Strip Steak & Truffle Fries

Choose Your Dessert or Cheese

Menu is subject to change at any time.
**Consuming raw or undercooked meats, poultry, seafood. shellfish or eggs may increase your risk of f cayenne food-borne illness, especially if you have certain medical conditions. V= lacto-ovo vegetarian * = spice level*