



Dinner

Amelie Salad- great hill blue, granny smith apples, pecans, grapes, citrus vinaigrette 11 GF

Kale Salad- baby kale, toasted almonds, lime, benne seed vinaigrette, fresh berries, chevre 13 GF

Warm Marinated Olives - house mix of olives, oregano, feta 10 *GF

Cheese Board- drunken goat, great hill blue, triple cream brie, daily accoutrement 22 *GF

Gumbo- Chicken, Smoked Andouille, okra, scallion 11

Burrata - bagna cauda, roasted vegetables, toasted bread 15 *GF

Shrimp and Grits- old mill stone ground grits, corn & andouille maque choux, blackened shrimp 16/24 GF

Muffaletta- ham, salami, mortadella, provolone, olive salad 15 *GF

Cochon de Lait- braised pork, come back sauce, pickles 16 *GF

Braised Short Rib - pine nut gremolata, beef jus, roasted heirloom carrots 26 GF

Seared Red Fish - pickled chili, salsa verde, fava bean & root vegetable salad 25 GF

Bread Puddin' - cinnamon crust, cherries, caramel and whipped cream 12

Affogato - rich vanilla ice cream topped with a shot of espresso 12 GF

Seasonal Special - *ask your server and order ahead, they sell quickly!* 12