

starters

DEVILED EGGS salty sow bacon crumbles . . . 6

GUACAMOLE + CHIPS . . . 1/2 pint 8 / pint 12

CHARCUTERIE + CHEESE BOARD all the fixin's, toasted baguette . . . 19

ROASTED BONE MARROW bacon + gruyere crust, toasted baguette . . . 19

CHICKEN LIVER MOUSSE IN A JAR apple gelee, pickled red onion . . . 8

salads

BRUSSELS SPROUT CAESAR SALAD candied almonds, dried cranberries, parmesan . . . 9

ROASTED ORGANIC BEETS goat cheese, pistachio vinaigrette 8.5

vegetables

YUKON GOLD MASHED POTATOES neck bone gravy 5

MACARONI + CHEESE 6

BBQ BEANS 5

COLLARD GREENS smoked ham hocks 6

CHEESE GRITS 6

QUINOA + LENTILS 7

CRISPY BRUSSELS SPROUT LEAVES golden raisins, pecorino 7

TRIPLE FRIED DUCK FAT FRIES* 110 minute egg, cold bearnaise 7



mains

CRISP CHICKEN THIGHS mashed potatoes, neck bone gravy . . . 16.5

CANDIED PORK BELLY collard greens, pot licker, soy balsamic syrup. . . 16

RANGER CATTLE WAGYU CHEESEBURGER* caramelized onions, gruyere cheese, pickles, ss special sauce, duck fat fries . . . 19

add pork belly 3

SLOW COOKED BEEF SHOULDER* mashed potatoes, glazed local carrots, fried egg 22

PETITE BONE-IN FILETS* mixed mushrooms, red wine sauce. . . 25

add a third filet 11

ROASTED PORK SHOULDER CARNITAS guacamole, onion-radish salad, tomatillo salsa, whole grain mustard jus, tortillas, bbq beans . . . 18

HONEY ROSEMARY DIPPED FRIED CHICKEN mashed potatoes, neck bone gravy . . . 14

GENUINE BLACKENED REDFISH quinoa & lentils chipotle Tabasco lemon butter . . . 27

dessert

CHOCOLATE TRUFFLE CAKE whipped cream, raspberry sauce . . . 8

BUTTERSCOTCH BUDINO salted caramel, sweet crème fraiche . . . 8

BANANA FOSTERS BEIGNETS nutmeg ice cream . . . 9

*Consuming raw or undercooked poultry, seafood, shellfish, or eggs may increase your risk of food borne illness