

DAILY DINNER MENU

kickshaw

- 6.....hushpuppy...roasted red pepper, miso corn purée, scallion, pickled corn
- 7.....beets...goat cheese, bread & butter pickled green tomato, toasted spices, grilled bread
- 9.....carrots...chicories, coffee, lemon, rosemary, celery, currants
- 8.....kale...sherry pecan vin, roasted tomato, sprouted lentils
- 14.....forage board...daily garden harvest & local produce
- 12.....Harold & Lillian*...lox & latkes, apples, crème fraîche

A portion of Harold & Lillian sales are donated to local Jewish Foundations

vittles

- 15.....sunchoke...black garlic , chick pea panisse, mushrooms, peppers
- 20.....flounder...lavender roasted pears, leeks, lemon, chestnuts
- 21.....quail...smoked butternut, spaghetti squash, sunflower, winter citrus
- 12.....bison burger*...onion jam, sharp cheddar, bread & butter pickled green tomato, smoky steak sauce
- 19.....butcher steak...sweet potato, IPA, malted milk, radishes
- 17.....pork shoulder...field peas, roasted tomato, charred greens, egg yolk, brown butter

nectar & regale

- 8.....Bob's pie of the day
- 8.....grilled zucchini bread...bourbon, cherries, pecans, parsnip
- 8.....beignets...savory cheesecake, roasted carrot, turmeric, benne seed

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.