

# DAILY MENU

## graze & nosh

- 8...smashed fries – fingerling potatoes, mixed herbs, tarragon aioli
- 10...beet toast – mixed beets, arugula, candied walnuts, rye, sweet onion vin
- 14...chicken livers & grits – pan fried livers, peperonata, cheddar, scallions
- 6...hushpuppy - miso corn purée, scallion, pickled corn, red pepper jam
- 9...green salad – mixed local greens, celery, cucumber, avocado, feta, green goddess
- 8...garden salad – rooftop garden mix, seasonal greens & veggies, sorghum vin
- 9...grains & seeds - wheatberries, quinoa, hemp, sunflower, kale, benne seed vin
- 10...cornmeal fried shrimp\* – nutty Romesco, house pickles, radish, dill
- 12...Harold & Lillian – house smoked salmon, house dill pickles, latkes, crème fraiche

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

**\*\* Add protein to a salad – chicken \$2.50, fried shrimp \$3, smoked salmon \$5**

## Sandwiches (includes a choice of side)

- 12...fried chicken\* – tempura fried thigh, sweet cumin pickles, green tomato chutney
- 12...roasted mushroom – goat cheese, seasonal greens, tomato jam, marble rye
- 13...shrimp BLT\* – local shrimp cake, slab bacon, roasted tomato, greens, lemon aioli
- 12...Cabin burger\* – ¼ chuck, pimento cheese, slab bacon, roasted tomato, greens
- 14...ham baguette – shaved country ham, gruyere, country mustard, bitter greens
- 12...bison burger\* - onion jam, sharp cheddar, bread & butter pickled green tomato, smoky steak sauce

## Vittles

- 15...forage board – daily rooftop garden harvest & local produce (available after 5pm)
- 15...clams bourride - white wine, chicken stock, greens, leek, garlic, tomato, saffron aioli
- 18...pork porterhouse\* - green peas, carrots, country ham, mushroom, herbs
- 20...Cabin NY strip\*...poached fingerlings, cherry tomato, seasonal veggies, jus
- MP...daily catch\* – local fish, miso corn puree, greens, bacon field peas, peppers
- 15...sweet potato - mushroom, chick pea pancake, shallot, pickled pepper, garlic
- 12...venison chili - sharp cheddar, crème fraiche, charred green onion, grilled bread

Sweet stuff – ask your server for today's dessert specials

## Kid's Menu available

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