

BREAKFAST

Pastry Basket

*Blueberry Lavender Cheese Danish (v), Za'taar Sourdough (vv),
Jalapeno Cheddar Corn Muffins (gf/v),
Served with Beurremont Fleur de Sel*

15

Biscuit & Gravy

Housemade Biscuit, Sausage Gravy, Local Sunny Egg

15

Farmer's Plate

*Local Eggs, Broadbent Bacon, Fingerling Potatoes,
Housemade Biscuit, Butter, Seasonal Jam*

20

Fingerling Potato Hash (v/gf) *

*Salsa Verde, Asparagus, Sugar Snap Peas,
Pickled Red Onions, Local Sunny Egg*

18

SWEETS

Citrus Apple Hand Pie (v)

Lemon Curd, Vanilla Ice Cream

12

Limoncello Panna Cotta (v/gf)

*Raspberry Hibiscus Jam, Hibiscus Meringue,
Raspberry Fruit Leather, Ancho Chile Crumble*

13

Berry Chocolate Tart

*Mixed Berry Ganache, Chocolate Diplomat,
Dehydrated Strawberry, Berry & Chamomile Cream,
Hermitage Farm Blueberries, Chocolate Crumb*

14

June 19, 2022

\$2 Split Plate Fee

** Gluten-free Option Available

* Vegetarian/Vegan Option Available

LUNCH

Cast Iron Cornbread (v/gf)

*Anson Mills Cornmeal,
Served with Beurremont Fleur de Sel
*Please allow 15 min**

13

Rootbound Kale Salad (v/gf) *

*Over-Wintered Carrot, Fresno, Shallot, Pickled Fig,
Parmigiano, Strawberry Vinaigrette*

14

+9 - Riverence Farm Trout

Spring Burrata (v/gf)

*Hermitage Farm Strawberry, Watermelon Radish,
Candy Stripe Beets, Tamari, PX Sherry Vinegar, Herbs*

16

Grilled Carrots (gf) *

*Barn8 BBQ Rub, Dill Labna, Candied Walnuts,
Massaman Curry Oil, Herbs*

16

Limited Rootbound Broccoli Fritters (v)

Gouda Fonduta, Lemon Zest, Herbs

17

Mapo Tofu (gf) *

*Cinsoy Tofu, Woodland Farm Bison, Local Sunny Egg,
Popcorn Rice, Szechuan Peppercorn+Soy Sauce,
Gochujang, Doenjang, Peanut Dukkah, Herbs*

21

Woodland Farm Bison Tartare

*Toast Points, Green Garlic Aioli, Giardiniera, Capers,
Pickled Mustard Seed, Cured Egg Yolk, Pecorino Romano*

24

Rootbound Farm Lamb Campanelle */**

*Housemade Pasta, Rootbound Summer Squash,
Mint+Chive Pistou, Parmigiano, Candied Pepitas*

29

Brisket & Grits (gf)

*Smoked 3D Valley Farm Brisket, Black BBQ Sauce,
Pickled Red Cabbage, Weisenberger Grits*

25

COCKTAILS

- She's A Snack 15
Hermitage Farm Spicy Pepper Vodka, Housemade Bloody Mary Mix, House Ferments, House Pickles, Spiced Salt Rim
- House Old Fashioned 13
Old Forester 100, Foraged Hickory Syrup, Housemade Orange Bitters, Angostura Bitters, Kentucky Straight Ice Cube
- Cowgirl Coffee 13
Rittenhouse Rye, Spiced Coconut Cream, Walnut Syrup
- Pretty Little Thing 13
Wheatley Vodka, Barn8 Limoncello, Hibiscus, Cava
- Tepache Mode 13
Del Maguey Vida Mexcal, Housemade Tepache, Ginger, Lime, Tajin, Pineapple Candy

LOW ABV & NON-ALCOHOLIC

- Get Naked 12
NKD LDY Gin, Foraged Fortified Wine Syrup, Lemon, Blood Orange, Scrappy's Black Lemon Bitters
- House Tonic 2.50
Hermitage Farm Lemon Verbena House Tonic, Lime

CANS & BOTTLES

ABV

- Coors Banquet ----- 5% 3
- Orion Okinawan Lager----- 5% 7
- Country Boy Key Lime Cougar Bait ----- 5% 6
- Monnik Oma's Hefeweizen----- 5.7% 6
- Dogfish Head SeaQuench Sour ----- 4.9% 6
- Bells Two Hearted IPA ----- 7% 8
- Bells Oberon Wheat Ale ----- 7% 8
- Rhinegeist Geist Tea ----- 5% 7
- Athletic Upside Dawn Golden Ale -----NA 6
- Mad Tasty Unicorn Tears 20mg Hemp Extract--NA 9
- Mad Tasty Grapefruit 20mg Hemp Extract -----NA 9

WINE

SPARKLING

- Glass
- 10 ----- Isaac Fernandez Biutiful Brut Cava
NV, Spain

WHITE

- Glass
- 9 ----- August Kessler Kabinett Riesling
2019, Rheingau, Germany
- 11 ----- Stoneleigh Sauvignon Blanc
2021, Marlborough, New Zealand
- 10 ----- Vina Cartin Albarino
2020, Rias Baixas, Spain
- 12 ----- San Pietro Pinot Grigio
2020, Alto Adige, Italy
- 10 ----- Simi Chardonnay
2019, Sonoma County, California

ROSE

- Glass
- 13 ----- Amelia Crémant de Bordeaux Brut Rose
NV, Bordeaux, France
- 10 ----- Cune Rosado (C.V.N.E)
2020, Rioja, Spain

RED

- Glass
- 13 ----- Frogs Leap Zinfandel
2019, Napa, California
- 11 ----- Les Grantis Bleus Beaujolais-Villages Gamay
2020, Beaujolais, France
- 15 ----- Requiem Cabernet Sauvignon
2019, Columbia Valley, Washington
- 16 ----- Inscription Pinot Noir
2020, Willamette Valley, Oregon
- 15 ----- Luigi Bosca De Sangre Malbec
2019, Mendoza, Argentina

Executive Chef Alison Settle | Chef de Cuisine Seth Kinder | Sous Chef Pat Smith
Pastry Chef Katie Irvin | Pastry Chef August Lockyear | Pastry Chef Lauren Jostes
Beverage Director Randi Densford
 We thank you for dining with us.

