

BREAKFAST

Pastry Basket

*Cherry Danish (v), Zucchini Chocolate Chip Muffin (v),
Focaccia (vv), Served with Beurremont Fleur de Sel*

15

Biscuit & Gravy

*Housemade Biscuit, Sausage Gravy,
Local Sunny Egg*

15

Farmer's Plate

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

20

Marble Potato Hash (v/gf) *

*Romesco, Summer Squash, Cabbage, Bell Pepper,
Pickled Red Onion, Local Sunny Egg*

19

SWEETS

Apple Handpie (v)

Cinnamon Apples, Housemade Vanilla Ice Cream

14

Banana Cake (v/gf)

*Pecan Caramel, Coffee Ganache, Pecan Chocolate Shell,
Banana Ice Cream*

13

Panna Cotta

*Blueberry Compote, Cherry Jam, Chocolate Cake Crumble,
Fennel, Vanilla Chantilly*

13

July 24, 2022

\$2 Split Plate Fee

LUNCH

Cast Iron Cornbread (v/gf)

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

13

First of the Season Tomatoes (v/gf) *

*Heirloom Medley, Maldon,
Cracked Black Pepper, Parmigiano*

11

Dressed Cucumbers (vv/gf)

*Hermitage Farm & Rootbound Farm Cucumbers,
Cucumber Vinaigrette, Gooseberries, Fried Chickpeas,
Aleppo, Black Lemon, Dill*

12

Summer Burrata (v) **

*Pickled Peaches, Blackberries,
PX Sherry Vinegar, Herbs*

16

Grilled Carrots (gf) *

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

16

Risotto (v/gf)

*Froncosa Farm Mushrooms,
Garlic Scape Gremolata, Parmigiano*

26

Pork & Grits (gf)

*Smoked 3D Valley Farm Pork Shoulder,
Black BBQ Sauce, Weisenberger Grits, Cilantro*

25

** Gluten-free Option Available

* Vegetarian/Vegan Option Available

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.*

*Food prepared in our restaurant may contain the following ingredients: milk, eggs, soy, wheat, peanuts, shellfish, fish, and tree nuts.
If you have a food allergy, please notify your server! Thank you.*

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

Pretty Little Thing 13
Wheatley Vodka, Barn8 Limoncello, Hibiscus, Cava

Cowgirl Coffee 13
Rittenhouse Rye, Spiced Coconut Cream, Walnut Syrup

Cappelletti Spritz 11
Aperitivo Cappelletti, Orange, Cava

LOW ABV & NON-ALCOHOLIC

Get Naked 12
NKD LDY Gin, Foraged Fortified Wine Syrup, Lemon, Blood Orange

Wake Me Up When Summer Ends 12
NKD LDY Whiskey, Spiced Orange Cordial, Fever Tree Ginger Beer

CANS & BOTTLES

ABV

Orion Okinawan Lager----- 5% 7
 Country Boy Cougar Bait Blonde Ale ----- 4.9% 6
 Country Boy Key Lime Cougar Bait ----- 5% 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

Glass

SPARKLING

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

Glass

WHITE

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 ----- Altamonte Pinot Grigio
 2020, *Alto Adige, Italy*

10 ----- Simi Chardonnay
 2019, *Sonoma County, California*

Glass

ROSE

13 ----- Amelia Crémant de Bordeaux Brut Rose
NV, Bordeaux, France

10 ----- Cune Rosado (C.V.N.E)
 2020, *Rioja, Spain*

Glass

RED

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*

10 ----- Cadão Douro Reserva Blend
 2018, *Douro, Portugal*

Executive Chef Seth Kinder | Chef de Cuisine 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.

