

BREAKFAST

Pastry Basket

*Blackberry Danish (v), Pumpkin 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, Fingerling Potatoes,
Housemade Biscuit, Butter, Seasonal Jam*

20

Fingerling Potato Hash (v/gf) *

*Hermitage Farm Peppers, Charred Corn, Salsa Verde,
Local Sunny Egg*

19

SWEETS

Salted Caramel Crème Brûlée (v/gf)

Sorghum Popcorn

12

Cereal Milk Panna Cotta (gf)

*Cereal Crème Fraiche Panna Cotta, Cantaloupe Gel,
Cornflake Clusters, Macerated Cantaloupe*

13

Smores Sundae (v) **

*Brownie Bites, Toasted Marshmallows, Chocolate Sorbet,
Vanilla Ice Cream, Chocolate Syrup, Graham Cracker Crumble*

15

September 18, 2022

\$2 Split Plate Fee

LUNCH

Cast Iron Cornbread (v/gf)

*Anson Mills Cornmeal,
Served with Sorghum Brown Butter
*Please allow 15 min**

15

Simple Salad (v/gf) *

*Local Greens, Apple Shrub Vinaigrette,
Smoked Gouda, Apples*

11

Hermitage Farm Cucumbers (vv/gf)

*Cucumber Vinaigrette, Gooseberries,
Fried Chickpeas, Aleppo, Black Lemon, Dill*

12

Summer Burrata (v/gf)

*Pickled Furious Flame Peaches, Blackberry Jam
PX Sherry Vinegar, Herbs*

16

Grilled Carrots (gf) *

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

16

Froncosa Farm Mushroom Risotto (v/gf)

Fines Herbs Gremolata, Parmigiano

27

Pork & Grits (gf)

*Groce Family Farm Pork Shoulder, Pickled Red Onion,
Black BBQ Sauce, Weisenberger Grits, Herbs*

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

House Tonic 2.50
Hermitage Farm Bay Leaf House Tonic, Lime

CANS & BOTTLES

ABV

Coors Banquet ----- 4.9% 3
 Orion Okinawan Lager----- 5% 7
 Country Boy Key Lime Cougar Bait ----- 5% 6
 Dogfish Head Mandarin & Mango Ale ----- 6% 7
 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*
 12 ----- Stefano Antonucci Sangiovese
 2021, *Santa Barbara, Italy*
 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.

