

Housemade Breads & Spreads (v)

*Brioche Rolls (v), Sourdough (vv), & Focaccia (vv),
Served with Housemade Apple Butter
& Beurremont Fleur de Sel*

15

Barn8 Cones

*Cauliflower Puree, Hermitage Farm Tomato Jam (v)
9/each*

*Woodland Farm Bison Tartare **

12/each

Brûlée Sweet Potato (v)

Labneh, Spiced Sorghum, Red Quinoa

17

Fried Cauliflower (v)

*Mexican-Crema, Hermitage Farm Peppers,
Bourbon Soaked Raisins, Pepita Sesame Crunch*

16

Spaghetti

*Housemade Pasta, Hermitage Farm Peppers,
Duck Confit, Coconut Milk, Crema*

28

Agnolotti (v)

*Housemade Pasta, Sweet Corn Ricotta,
Smoked Tomato Butter, Parmigiano*

32

Pork Loin (gf) *

Apple & Parsnip Puree, Pork Jus, Kale

35

Cast Iron Cornbread (v/gf)

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

14

80 Acres Mesclun Salad (v/gf)

*Granny Smith Apple, Sorghum Berries,
Parmigiano, Sherry Vinaigrette*

13

Burrata (v/gf)

*Pickled Hermitage Farm Cherry Tomatoes,
Latke, Barn8 Pomodoro*

18

Risotto (v/gf)

*Fron dosa Farms Mushrooms, Arborio Rice,
Parmigiano, Herbs*

30

Whole Riverence Trout (gf) *

*Guajillo Marinade, Haricots Vert, Cauliflower
Hermitage Farm Shishito Peppers, Avocado Mousse*

32

Salmon en Papillote (gf) *

*Hermitage Farm Cherry Tomatoes, Fava Beans,
Madras Curry, Raisins, Orange*

34

Duck Breast (gf) *

Potato Pave, Orange Puree, Red Wine Reduction

39

Fall Menu 2023

\$2 Split Plate Fee

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