

STARTERS

ENTREES

Breads & Spreads

*Housemade Sourdough (vv) & Focaccia (vv),
Served with Chef's Selection of Seasonal Spreads*

16

Strawberry Fields

*Spinach, Strawberries, Ricotta Salata, Radish,
Pistachio Crumble, Balsamic Vinaigrette
(vg/gf) -Vegan Option-*

17

Roasted Carrots

*Farmers Cheese, Pepperoncini Vinaigrette,
Pistachio Pesto
(vg/gf)*

18

Cast Iron Cornbread

*Anson Mills Cornmeal,
Served with Sorghum Brown Butter
(vg/gf)*

14

Fried Cauliflower

*Sumac, Tahini, Pomegranate Molasses,
Verjus-soaked Cherries
(vv/gf)*

16

Cod Buñuelos

*Salt Cod & Potato Fritters, Gochujang Aioli,
Katsuo-bushi
(p)*

16

Cavatelli

*Housemade Pasta, Pistachio Pesto, Ramps,
Burrata, Breadcrumbs
(vg)*

28

Market Fish *

*Marsh Hen Rice Middlins, Field Peas,
Country Ham Butter Sauce
(gf)*

36

3D Valley 12oz. NY Strip

*Cheesy Red Potatoes, Salsa Verde
(gf)*

48

Woodland Farm Bison Burger *

*Spiced Mayo, White Cheddar, Pop's Pickles,
Sauteed Red Onion, Lettuce, Challah Bun,
Za'tar Fries*

24

Ravioli

*Housemade Pasta, Black-Eyed Peas, Ricotta,
Potlikker, Braised Greens, Bacon, Pepper Relish*

28

Scallops & Risotto *

*Roasted Butternut Squash Risotto,
Pan-seared Scallops, Pepitas, Sage
(p/gf) -Vegetarian & Vegan Option-*

36

Woodland Farm Pork Belly

*Achiote-braised Pork Belly, Sweet Potato
Habanero Puree, Pickled Red Onion,
Orange Glaze*

(gf)

28

Freedom Run Farm Lamb Chops *

*Pomme Puree, Artichokes, Roasted Beets,
Thumbelina Carrots, Pomegranate Demi*

(gf)

50

(vg) Vegetarian (vv) Vegan (p) Pescatarian (gf) Gluten Free

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

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

*A service charge of 20% will be automatically added for parties of six or more.
We allow a maximum of eight separate checks.*

