

## Lavern Menu

SPRING FARE

### Bread + Charcuterie

SEE & BE GRILLED BREAD*	
Miso Butter, Sorrel Salt.....	11
SEA SALT FOCCACIA*	
Housemade & Baked to Order.....	12
BREAD COMPLIMENTS	
Whipped Ricotta, Apple Butter, Benton's Bacon Jam, Pimento Cheese, Spring Pesto.....	4ea.
APPALACHIAN CHARCUTERIE BOARD*	
Goodnight Brother's Ham, Spiced Capicola, Pimento Cheese, Candied Pecans, Benton's Bacon Jam, Ada's B&B Pickles, Crostoni.....	34



### EAST COAST OYSTERS

On the Half Shell  
w/ Traditional Accompaniments 3.95ea.

### Starter Plates

SPRING FRISEE SALAD	
Sugar Snaps, Persian Cucumber, Tahini-Mint Vinaigrette, Za'atar.....	19
BURRATA*	
Spring Pesto, Pickled Ramp, Grilled Sourdough.....	18
MAINE MUSSELS ALL'AMATRICIANA	
Orzo, Pecorino Oro, Crispy Pancetta.....	21
SMOKED SUNBURST TROUT TOSTADA	
Frijoles Blancos, Chayote, Cornuts.....	18
PORK BELLY POPCORN	
Alabama White Sauce & Sauce Almighty.....	16
GRASS-FED STEAK TARTARE*	
Gochujang, Pickled Daikon, Crispy Wontons.....	24/34

### Main Plates

LASAGNE AL FORNO	
Roasted Tomato, Arrowhead Spinach, Grilled Eggplant, Stracciatella.....	30
ARGENTINIAN RED PRAWNS	
Grilled Napa Cabbage Heart, Black-Garlic Chili Sauce.....	42
ROASTED OCEAN TROUT	
Sweet Pea Middlins, Egg Yolk, Benton's Bacon Jam.....	44
ABIGAIL'S FRIED CHICKEN	
Whipped Rosemary Potatoes, Popcorn Gravy.....	32
BONE MARROW BAR BURGER*	
Gulden Farm Grass-Fed Beef, Butter Braised Onions, Hand-Cut Fries.....	38/28
HERITAGE PORK CHOP	
Caramelized Citrus Butter, Marble Potatoes, Tender Greens.....	39

### DRY-AGED STRIPLOIN

18oz. Black Angus NY Strip Steak  
w/ Steak Fry Casserole, Sauce Bordelaise 85

## House Cocktails

SEASONAL STANDARDS

CAPEROL SPRITZ	
Aperol, Aperitivo Cappelletti, White Wine, Citrus Cordial. Served long w/ an orange twist & olive.....	17
COLUMBIA COCKTAIL	
Rum, Lemon Juice, Raspberry Syrup. Shaken and served up.....	18
OLD MAID	
Gin, Citrus Cordial, Cucumber, Mint. Served on crushed ice w/ a fresh mint bouquet and cucumber.....	18
TOMMY'S MARGARITA	
Blanco Tequila, Lime Juice, Agave Syrup. Shaken and served up w/ chili-lime salt.....	18
PALMA FIZZ	
Vodka, Lime Juice, Ginger Syrup. Served long w/ a mist of rose water and candied ginger.....	17



### WEEKLY SPECIALS

#### MONDAYS

\$1 Oyster Happy Hour ~ 5-6pm  
\$22 Burger + Beer ~ All Night

#### TUESDAYS

\$1 Oyster Happy Hour ~ 5-6pm  
\$10 Martinis ~ All Night

#### THURSDAYS

\$25 Moules Frites ~ All Night

## Featured Whiskey Cocktails

ELIJAH CRAIG SMALL BATCH

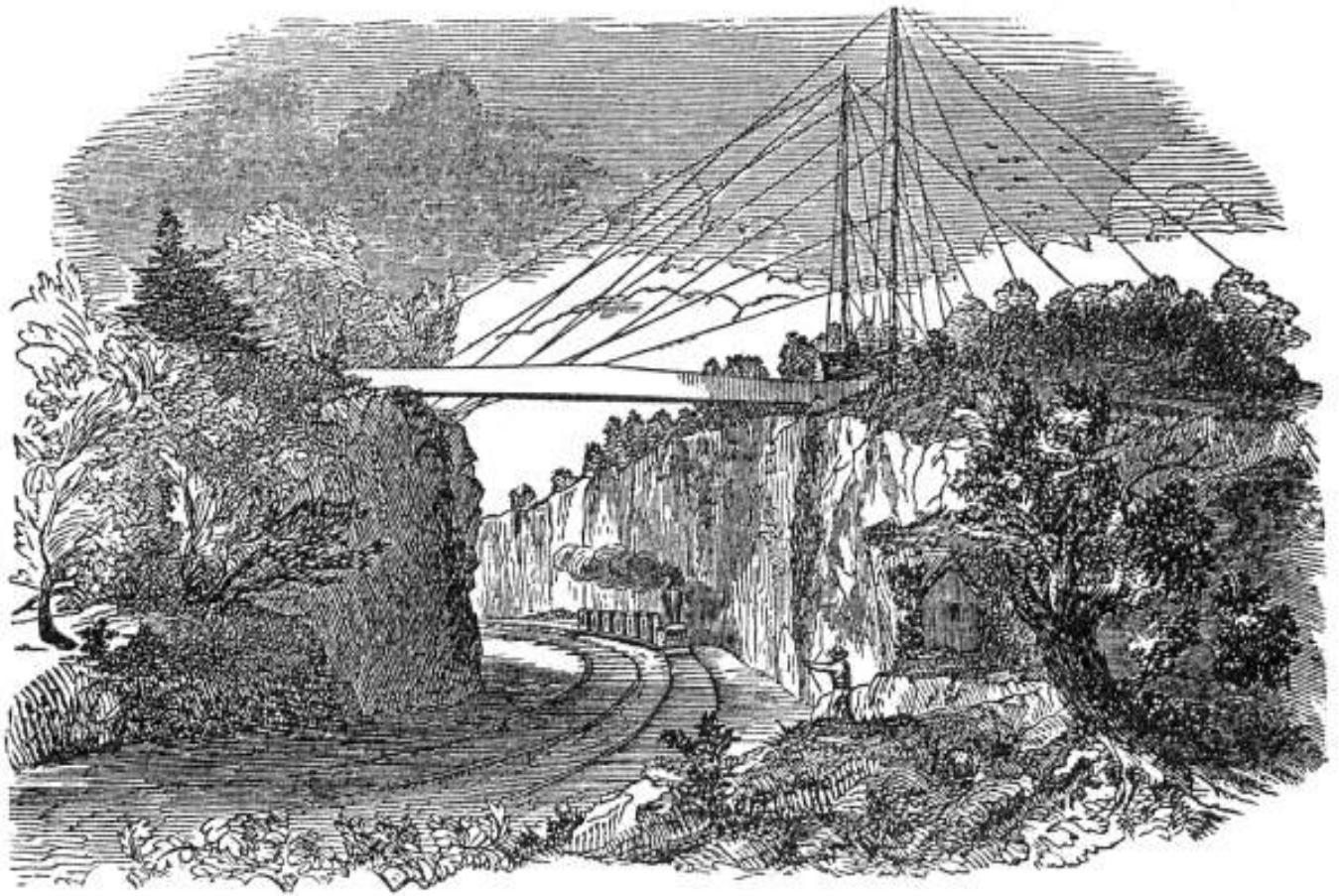
WF&S OLD-FASHIONED	
ECSB Bourbon, Walnut Bitters, Sassafras Extract, Blackstrap Molasses. Built in the glass over a rock w/ orange and lemon twists.....	24
KENTUCKY RIVER	
ECSB Bourbon, Creme de Cacao, Peach Bitters. Built in the glass over a rock w/ an orange twist.....	20
LION'S TAIL	
ECSB Bourbon, Allspice Dram, Citrus Cordial. Served over a rock w/ an Angostura Bitters float.....	19



\* Gluten-Free Modifications Available/Our Menu is Otherwise Entirely Gluten-Free

PLEASE NO OTHER SUBSTITUTIONS or MODIFICATIONS TO MENU ITEMS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



## *Wm. Farmer & Sons*

**OUR NAME IS DERIVED FROM THREE GENERATIONS OF WILLIAM FARMERS  
AND PAYS HOMAGE TO OUR CHEF & OWNER, WILLIAM KIRBY FARMER'S FATHER  
AND WILLIAM WYETH FARMER'S GRANDFATHER, WILLIAM JOSEPH FARMER.**

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**MANY FAMILIES HAVE COME TOGETHER TO MAKE UP OUR TEAM.  
AND FOR US, THIS JOURNEY HAS ALWAYS AT ITS CORE BEEN ABOUT FAMILY:  
OUR PERSONAL FAMILY, OUR RESTAURANT & GUESTHOUSE FAMILIES, OUR  
FAMILY OF THIS COMMUNITY, AND OF COURSE YOUR FAMILY. FROM OUR TEAM  
OF FAMILIES TO YOURS, WE PLEDGE TO ALWAYS MAINTAIN A WARMTH AND  
HOSPITALITY OF SPACE THAT HELPS ENSURE EACH AND EVERY ONE OF OUR  
GUESTS RECEIVE AN UNFORGETTABLE EXPERIENCE THROUGH IMPECCABLE  
ACCOMMODATIONS, OUTSTANDING SERVICE, AND OF COURSE EXCITING**

**FOOD & DRINK.**

*We Thank You!*