

DINNER

STARTERS

CAST IRON CORNBREAD | 10

Sorghum Butter and Apple Butter

PIMENTO CHEESE | 9

House-Made Red Wheat Crackers

CRISPY BRUSSELS SPROUTS | 8

Sorghum Vinaigrette, Fried Shallots, Garlic, Fresno, Mint

WARM KALE & ARTICHOKE DIP | 12

Lemon'd Corn Tortilla Chips

GREENER THINGS

STRAWBERRY WALNUT SALAD | 13

Field Greens, Strawberries, Feta, Candied Walnuts, Frenchy Dressing

KALE CEASAR | 11

Julienned Kale Blend, House-Made Dressing, Rustic Croustons, Grilled Lemon

THE SALAD | 12

Little Gem Lettuce, Sesame Sunflower Crunch, Rustic Croutons, Campari Tomato, Pickled Jalapeno Ranch

ADD-ONS

FRIED CHICKEN | 8

ROASTED CHICKEN | 9

BLACKENED SALMON | 12

SMALLER PLATES

PORK STEAK | 15

Sweet Potato Mole, Radish Ravigote

MUSHROOM KARAAGE | 13

Green Goddess

CARNITAS MAC & CHEESE | 14

Crispy Leeks, Braised Bacon, Gruyere Mornay

CRAB HUSHPUPIES | 10

Caviar Remoulade, Green Onions

CORN RIBS | 9

Ancho Aioli, Cotija, Tajin, Cilantro

"CHICKEN AND DUMPLINGS" | 14

Roast chicken, Potato Dumplings, Crispy Leeks, Braised Bacon, Gruyere Mornay

MAINS

ACHIOTE BRICK CHICKEN | 21

Charred Leek Salsa, Wild Rice, Achiote

CRISPY BEEF LETTUCE WRAPS | 18

Little Gem, Pickled Green Tomato, Hoisin, Radish, Fresno, Crispy Shallots, Lemon Vinaigrette

FARM PLATE | 17

Romesco, Roasted Mushrooms and Fennel with Wild Rice

GRILLED STEAK FRITES | 27

Mojo Rub, Thai Chimmichurri, Herbed Fries

CORNMEAL DUSTED TROUT | 19

Romesco, Fennel & Arugula Salad, Charred Leek Salsa

MAD BURGER | 18

1/3 Lb Texas Beef, Caramelized Onions, New School American Cheese, Chimichurri Aioli, Housemade Pickles, Challah Bun, Herbed Fries

HOT CHICKEN TACOS | 15

Nashville Hot Chicken Tenders, Special Sauce, Chow Chow, Queso Cotija, Flores Tortillas

BLACKENED SALMON & GRITS | 21

Ranchero Tomato Sauce, Crispy Shallots, Tomato Herb Salad



SIDES

BACON-BRAISED GREENS | 8

PIMENTO CHEESY GRITS | 8

FINGERLING POTATOES | 8

Executive Chef: **COREY MCENTYRE**

Back of The House: **EDUARDO HERNANDEZ & DUNIA MONTELONGO**

Front of The House: **AARON CUMMINS**

Beverage Director: **HANNAH PATTON**

General Manager: **GRANT RAYBOURN**

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