

Dinner

Bread Service

Rise Bakery Sourdough,
Bourbon Liver Mousse, House Cultured Butter / 10

Caroland Farms Purebred Wagyu Tataki

Onion Ash, Clarified Tomato Ponzu, Black Garlic, Gold
Purple Daikon, Mushroom Conserva / 24

Growing Greens Heritage Lettuce

Bush N' Vine Strawberries, FL Valencia Orange,
Pickled Onion, Pistachio, Split Creek Feta,
Pomegranate-Balsamic Vinaigrette / 17

McLeod Peaches

Savory Zucchini Bread, Cherokee Purple Tomato,
Grape Tomato Raisins, Basil Vinaigrette, Bruleed Chevre,
18th Century Oat Granola / 18

Spade and Clover Fingerling Potato

Yellow Wax Beans, Peach Romesco, Pickled Red
Cabbage, Spanish Chorizo, Chorizo Snow / 18

Piselli Verdi Pasta

Spinach Dough, Housemade Ricotta,
Green Pea Emulsion, Shelled Peas, Pea Vines / 22

Bradford Farms 1850 Collard Greens

Cherokee White Eagle Cornbread Puree, Virginia Peanut,
Chili, Lemon, Benne, Hakurei & Scarlet Turnip / 18

Quinoa Crusted Swordfish

Aji Amarillo, Sweet Potato & Summer Squash "Locro",
Sea Island Red Pea, Sweet Corn Salsa,
Watermelon Radish / 35

Noonday Farm White Pekin Duck

Drover's Road Cheddar Creamed Carolina Gold,
Mob Ties Blueberry-Pancetta Gastrique,
Haigler Farms Asparagus / 38

10 JUNE 2026

Tasting Table

Four Course Appropriately Portioned Tasting / 85pp*

*Whole Table Participation Required

*Tasting Table Required For Tables Of 6 Or More

Dessert / 12

Campfire Chocolate Torte

Cereal Milk Anglaise,
Marshmallow Fluff, Graham Crunch

Key Lime Cashew "Cheesecake"

Kiwi Gel, Pineapple Coulis,
Frosted Cashews, Kiwi Pineapple Relish

Sweet Tea Butter Cake

Bergamot Caramel, Roasted Peaches, Bruleed Plums,
Oat Crumb, Toasted Milk & Peach Ice Cream

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

By The Glass

Sparkling

Jacquinet-Dumez "Dialogie" Champagne, France
Red Fruit, Puff Pastry, Lime Zest / 23
Albet I Noya "Petit Albet" Brut Rosé Reserva Penedès, Spain
Fresh Red Fruit, Herbs, Fresh Flowers / 14

White / Rosé / Orange

Ameztoi Txakoli Hondarrabi Zuri Getariako, Spain
White Peach, Green Apple, Chalky / 15
Domaine Carrel & Senger Jacquère Savoie, France
Lemon, Ripe Pear, White Flowers, Stoney-Mineral Finish / 14
Schodl Family "Loss und Lehm" Gruner Veltliner Austria
Green Apple, Pear, Citrus, Spicy, Mineral Acidity / 14
G.D. Vajra "Rosa Bella" Rosé Barolo, Italy
Rhubarb, Strawberry, Pomegranate, Hibiscus / 13
Azimut "Brisat" Orange Penedès, Spain
Citrus, Honey, Almond, Lychee, Orange Flowers / 15

Reds

Demarie Roero Riserva Nebbiolo Piedmont, Italy
Ripe Black Cherry, Cocoa, Violet / 15
Hazelfern Pinot Noir Willamette Valley, Oregon
Cherry, Currant, Rose / 17
T. Berkley Wines Cabernet Franc North Coast, California
Blueberry Compote, Red Currant, Clove / 16

Cocktails

We Got More Soul Pisco, Amaro, Lime, Pineapple Gomme / 15
Parchman Farm Gracias a Dios Gin, Cappelletti, Chamberyzerette Aperitif,
Strawberry Shrub, Lime, Absinthe / 16
Whiskey Headed Woman Westland Single Malt Whiskey, La Gritona
Reposado, Blended Family Espresso, Mole Bitters, Cafe Bustelo Espresso / 18
Roll Me Baby Mezcal Vago, Chartreuse Blend, Salers Apertif, Lime, Turmeric Bitters / 17
One Eye in the Mirror Bourbon, Rum, Tonic, Orgeat, Lemon, Shiso, Bitters / 13
Driftn' and Driftn' Overproof Rums, London Dry Gin, Applejack Brandy, Dry
Curacao, Sherry, Orgeat, Lemon / 18

All artwork curated by Art & Light Gallery