

## Dinner

### Bread Service

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

### Caroland Farms Purebred Wagyu Tataki

Vegetable Ash, Lemon, Orange, Dill, Cucumber,  
Pickled Fennel, Creme Fraiche, Smoked Trout Roe / 22

### Growing Green Heirloom Lettuces

Strawberry, Valencia Orange, Pickled Onion, Pistachio,  
Split Creek Feta, Pomegranate-Balsamic Vinaigrette / 17

### Smoked Beetroot Tartare

Cottle Organics Red Beets, Truffle Aioli, Spring Onion,  
Golden Beet "Yolk", Caraway Stecca Crostini / 18

### Mushroom Makhani

I See Fungi Lions Mane, Blue Oyster, Bhel Puri,  
"Butter Chicken" Sauce, Carrot, Mint Raita, Sunchoke / 22

### Piselli Verdi Pasta

Spinach Dough, Housemade Ricotta, Green Pea Emulsion,  
Shelled Peas, Pea Shoots / 24

### Bradford Farms 1850 Collard Greens

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

### Quinoa Crusted Swordfish

Aji Amarillo, Sweet Potato & Summer Squash "Locro",  
Bradford Sweet Corn Salsa, Watermelon Radish / 35

### Noonday Farm Freedom Ranger Chicken Ballontine

Drover's Road Cheddar Creamed Carolina Gold,  
Mob Ties Blueberry-Pancetta Gastrique,  
Monetta Asparagus "Capers", Wild Ramp Powder,  
Georgia White Shrimp-Black Garlic Farce / 32

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

09 MAY 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

#### Buttermilk Panna Cotta

Strawberry-Rhubarb Consomme, Bush N' Vine Strawberry,  
Black Tahini Chiffon, Black Sesame Brittle

All artwork curated by Art & Light Gallery

## 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

Hedges "CMS" Sauvignon Blanc Columbia Valley, WA  
Ripe Pear, Mineral, Fig, Citrus Peel / 14

Sass Pinot Gris Willamette Valley, Oregon  
Nectarine, Almond, Basil, Full Mouth Feel / 15

Schodl Family "Loss und Lehm" Gruner Veltliner Austria  
Green Apple, Pear, Citrus, Spicy, Mineral Acidity / 14

Figuière Signature "Magali" Rosé Provence, FR  
Strawberry, Orange Peel, Apricots / 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, Chamberyzette 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, Tumeric 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