

Dinner

Bread Service

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

Hamachi Crudo*

Prickly Pear Aquachile, Jicama, Pickled Chili,
Herb Oil, Black Sesame / 21

Butternut Squash Carpaccio

Persimmon, Candied Pepita, Verjus Syrup,
Feta, Pumpkin Spiced Latte Foam / 16

Crispy Bradford Okra

Field Pea Hummus, Sumac Pickled Onions,
Virginia Peanut Dukkah, Purple Daikon / 17

Grilled Bradford Cabbage

Perez Farms Holy Mole Chili, Benne Seed, Cashew,
Radish, Cilantro, Oh My! Scuppernong / 19

Gnocchetti Sardi

Cavolo Verde, Sungold Tomato, Fennel,
Pecorino, Pepper Relish / 21

Tri-Color Grits

Anson Mills Jimmy Red, Hurricane Creek White &
Truckers Favorite, Sweet Corn, Chorizo Butter, Chive,
Pecorino / 18

Seared Black Cod

Green Lentils, Zucchini, Red Bell Pepper,
Smoked Jalapeño Beurre Blanc / 33

Noonday Farm Freedom Ranger Chicken Breast

Anson Mills 18th Century Oats, Roasted Crimson Crisps,
Kale, Delicata, Aji Dulce, Apple Butter Gastrique / 29

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

By The Glass

Sparkling

- Jacquinet-Dumez “Dialogie”
Red Fruit, Puff Pastry, Lime Zest / 23
Champagne, France
- Raventós i Blanc Extra Brut
Lemony Citrus Fruit, White Flowers / 14
Penedès, Spain

White / Rosé

- Ameztoi Txakoli Hondurrabi Zuri
Nectarine, Grapefruit, Lemongrass / 15
Guetaria, Spain
- Famille Bruno Lafon “Le Fruit Defendu” Piquepoul
Lime, Lemongrass, Bright / 13
France
- Alta Orsa “Hafner Vineyard” Chardonnay
Frangipane Pastry, Mineral, Lemon Zest / 16
Sonoma, CA
- Triennes Rosé 2024
Red Berries, Grapefruit, Lively Acidity / 14
Provence, France

Reds

- No Love Lost “Chillable Red” Blend
Pomegranate, Cherry, Rhubarb / 15
California
- Hazelfern Pinot Noir
Cherry, Currant, Rose / 17
Willamette , Oregon
- T. Berkley Wines Cabernet Franc
Blueberry Compote, Red Currant, Clove / 16
North Coast, California
- Demarie Roero Riserva Nebbiolo
Ripe Black Cherry, Cocoa, Violet / 15
Piedmont, Italy

Cocktails

- Hill Stomp
Pisco, Cardamaro, Burnt Honey, Lemon, Mole Bitters, Egg Whites / 15
- I’ve Got Love If You Want It
Infused Cappeletti, Dolin Dry Vermouth ,
Bombay Gin, Floral Bitters, Prosecco / 14
- Buzz Me, Babe
Gin, Granada-Vallet, Chartreuse Blend, Lime / 16
- She-Wolf
Banhez Mezcal, Lalo Tequila, House Verdita, Tajin / 14
- One Eye in the Mirror
Bourbon, Rum, Tonic, Orgeat, Lemon, Shiso, Bitters / 13
- Envy No Good
Cimarron Blanco,, Tapatio 110, Dry Curaçao, Dolon Dry Vermouth,
Cocchi Americano / 16
- Mama’s Got The Wagon
White Rum, Overproof Rum, Tempus Fugit
Banana, Cinnamon, Muscadine, Lime, Bitters / 17

3 October 2025

Tasting Table

Four Course Appropriately Portioned Tasting / 85pp*
*Whole Table Participation Required
*Tasting Table Required For Tables Of 6 Or More

Dessert / 12

Cottage Cheese Panna Cotta

Bourbon Barrel-Smoked Peach, Black Pepper,
Sweet Biscuit Crumble

Sweet Corn Brulee

Cornflake Crumble,
Blueberry Compote,
Popped Sorghum

Chocolate Bombe

Milk, Dark, White Chocolate,
Butterscotch, Cold Brew Gelato,
Pistachio Nougatine

All artwork curated by Art & Light Gallery