



## **Appetizers**

Market Soup 7.5

Market Flatbread 12.5

Lobster and Corn Chowder, Black Truffle Oil, Crispy Collard Greens 12

Fried Green Tomato Napoleon, Country Ham and Goat Cheese Mousse,  
Barbecue Pickled Cucumber Relish 12.5

Poached Jolly Barnyard Farms Egg, Compressed Beef Steak Tomato, Arugula Herb Pesto,  
White Cheddar Frico, Grilled Sourdough 11.5

Shrimp and Spicy Vegetable Cabbage Roll~Farmer Dave's Cabbage Leaves stuffed with Spicy Vegetables,  
Rock Shrimp, Fresh Mozzarella, Whiskey and Whole Wheat Hops Glaze 14

Crispy Squash Blossoms, stuffed with Duck Confit, Peppadew Peppers, Marcona Almonds,  
Camembert, Strawberry Vincotto Reduction 16.5

## **Salads**

Baby Greens, Peaches, Candied Pecans, Brandied Basil Buttermilk Dressing 7.5

Chopped Salad~Local Vegetables, Fresh Herb Vinaigrette, Crispy Okra, Spicy Aioli 9.5

Roasted Potato Salad, Chive Crème Fraiche, Wedge Oak Farms Pork Confit, Radicchio,  
Honey Dijonaise, Popcorn Shoots 12.5

*Crispy Bonnie Blue Farms Goat Cheese – Additional 5.5*

## **Mains**

Vegetarian Entrée with Farmers Market Vegetables 22.5

Linguine alla Bolognese 24

Potato and Ricotta Gnocchi, House-made Sausage, Heirloom Tomatoes, Fresh Mozzarella, Micro Basil 28

Pan Seared Red Snapper, Grilled Okra and Tomatoes, Cracked Black Pepper, Roasted Garlic Vinaigrette,  
Crispy Basil 28.5

Sautéed Rock Shrimp, Fresh Field Peas and Corn with House-made Bacon,  
Cucumber and Grilled Red Onion Salad 26

Crispy Cod Filet, Creamy Carrot Polenta, Grilled Squash and Zucchini, White Wine Scallion Butter 27

Fried Emerald Glen Farms Chicken Roulade, Garbanzo "Grits", Green Tomato and Watermelon Chow  
Chow Relish, Chicken Giblet Gravy 29

Grilled Wild Boar Spare Ribs, Roasted Garlic and Herb Glaze, Watermelon Salad with Bonnie Blue Farms  
Feta Cheese, Roasted New Potatoes and Local Peppers 26

Grilled Local Grass fed Hereford Beef Tenderloin, Falls Mill Stone Ground Grits Casserole,  
Sautéed Farmers Greens, Sungold and Cherry Tomato Salad 32

## **Sides**

Market Vegetables 7.5

Truffle Parmesan Pommes Frites 7.5

Fresh Tomato Side of the Day 7.5



**Kevin Ramquist – Chef de Cuisine**

**Charles Robb, Jr. – Sous Chef**



**Local and Regional Farmers we Support:**

Farmer Dave, Bonnie Blue Farm, Howell Farms, Benton's Smoky Mountain Country Hams, Emerald Glen Farms,  
Sweetwater Valley Farm, Farmer Deb

The Chef's Food Philosophy is Based on Fresh Ingredients, thus we May Substitute or Sell out of Certain Items Every ingredient  
is not listed in the descriptions above; please ask if you have questions, food allergies or special dietary needs

*Twenty Percent May Be Added to Parties of Six or Larger*