

## SNACKS

ROASTED BRUSSELS SPROUTS\* 6  
tartar dressing

DEVILED EGGS 3 each  
smoked salmon, capers, shallots & dill

PICKLED GULF SHRIMP 9  
chilis, crème fraîche & lavosh crackers

CHARRED EDAMAME 6  
bottarga & lime

CRISPY CHICKEN SKINS 4  
malt vinegar & chili powder

CHICKPEA FRIES\* 7  
harissa aioli

## SIDES

FRENCH/GARLIC FRIES 6

BRAISED GREENS &  
CHILI VINEGAR 6

CUCUMBERS & DILL 5

FIELD PEA SALAD 6

BISCUITS & HONEY BUTTER 5

HANNA FARM GRITS 4

## DESSERTS

STICKY TOFFEE PUDDING 8  
pecans & vanilla ice cream

POT AU CHOCOLAT 9

ETON MESS 9  
strawberries & whipped cream

COOKIE PLATE 4/8  
for one or to share

HOUSE MADE ICE CREAM  
OR SORBET 3 scoop

## STARTERS

THE KITCHEN TOMATO SOUP 4/7  
olive oil

SNAP PEA AND RADISH SALAD 11  
arugula, feta & honey chili vinaigrette

GREEN SALAD 9  
pecans, grapes, blue cheese, charred corn & champagne vinaigrette

RATATOUILLE FLATBREAD 13  
capers, fennel, goat cheese & mint

CABBAGE SALAD 11  
blue cheese, apples, toasted caraway & red wine vinaigrette

STEAMED MUSSELS 16  
fresno chilis, garlic, thyme, cream & grilled bread

LAMB SAUSAGE 13  
chopped salad & tahini dressing

## MAINS

PASTA BOLOGNESE 18  
beef, pork, lamb, tomato & parmesan

WILD MUSHROOM RAVIOLI 18  
porcini broth, marjoram & parmesan

HEIRLOOM FARRO & WOOD ROASTED BROCCOLI 18  
wild mushroom, field peas & marjoram yogurt

LAKE'S PAN FRIED CATFISH 24  
warm pole bean & potato salad, almonds, salsa verde & benne seeds

POACHED ATLANTIC HALIBUT 32  
olive oil poached, spring vegetables & fumet

HOME PLACE PASTURES PORK CHOP 27  
roasted corn, tomatillo, country ham, cumin, braised escarole & herb crema

STEAK & FRIES\* 24  
butcher's cut & chimichurri

WOOD ROASTED HALF CHICKEN 29  
cornbread panzanella & basil anchovy dressing

HOME PLACE PASTURES PAN ROASTED RIBEYE\* 35  
garlic smashed fingerlings, wood roasted vegetables, herb butter & saba

*Thank you to the farmers, ranchers & purveyors who supply us with great ingredients.*