

THE KITCHEN

AMERICAN BISTRO

SNACKS

WOOD ROASTED OKRA* 7
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 6

FIELD PEA SALAD 6

BISCUITS & HONEY BUTTER 6

HANNA FARM GRITS 6

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

HEIRLOOM TOMATO & BURRATA SALAD 13
basil, summer savory & black garlic vinaigrette

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

RATATOUILLE FLATBREAD 13
capers, fennel, goat cheese & mint

MELON SALAD 11
crispy ham, lime, fresno chili, mint & basil

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

BLACKENED LAKE'S CATFISH 24
gulf shrimp, summer succotash, cherry tomato sauce & salsa verde

GRILLED WILD SALMON 27
lemon, dill aioli, potato & sea bean salad

HOME PLACE PASTURE'S PORK CHOP 27
okra, tomato, bacon, pickled onions & parsley

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.