

THE KITCHEN

AMERICAN BISTRO

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

SOUPS & SALADS

THE KITCHEN TOMATO SOUP 4/7
olive oil

SOUP OF THE DAY 4/7
ask your server for details

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

GULF SHRIMP SALAD* 17
avocado, lime, aioli, tarragon & simple greens

HOME PLACE PASTURES ROAST LAMB SALAD* 17
cucumber, charred onion, dill yogurt dressing & flatbread

ROAST CHICKEN SALAD 16
golden raisins, walnuts, celery & dijon vinaigrette

SANDWICHES

HOME PLACE PASTURES BRAISED PORK 13
broccoli rabe, robiola cheese sauce & fries

RATATOUILLE FLATBREAD 13
capers, fennel, goat cheese & mint

FRIED CHICKEN BANH MI* 12
pickled vegetables, herbs, cucumber, chili vinegar, avocado aioli & fries

HOME PLACE PASTURES LAMB SAUSAGE FLATBREAD 14
chopped salad & tahini

SFP BURGER* 16
roasted garlic pimento cheese, bibb lettuce, heirloom tomato
& pickled onion
+ wood roasted mushrooms 3 + avocado 3 + bacon 3

MAINS

PASTA BOLOGNESE 18
beef, pork, lamb, tomato & 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

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

STEAK & FRIES* 24
butcher's cut & chimichurri

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