

SNACKS

Cornbread 4
whipped maple butter (V)

Chicken Wings 9
BBQ rub, Alabama white sauce

Chicken Liver Toast 8
huckleberry jam, almonds, fennel pollen

BBQ Pork Rinds 4
pimento cheese & house pickles (GF)

SMALL PLATES

Burrata Salad 11
black garlic yogurt, frisee, pickled pear onions, shaved fennel, Banyuls vinegar (GF,V)

Parsnip Soup 6
apple butter, Virginia peanuts, nutmeg, sage (GF,V)

Green Goddess Salad 8
local greens, parmesan, cornbread croutons (GFO,V)

Sautéed Broccoli 9
lemon sumac yogurt, almonds, chili flakes (GF,V)

Mussels 11
fennel, winter citrus, garlic white wine sauce, grilled sourdough

Roasted Beets 9
honey buttermilk ricotta, pumpkin seeds, mustard greens, apple butter vinaigrette, basil (GF,V)

Buttermilk Fried Oysters 14
with Nashville Hot remoulade

ENTREES

Seared Rockfish 24
roasted sweet potato hash, crab, Virginia ham, kale (GF)

Charred Cauliflower 15
carrot puree, vegetable demi glace, pickled onions (GF,V)

Pork Chop 24 *
succotash, sage, fig bourbon glaze, tobacco onions

Hanger Steak 26 *
confit fingerlings, duxelles, sweet onion puree, salsa verde (GF)

Pan Seared Scallops 25
cauliflower puree, Brussels sprouts, pecan brown butter vin (GF)

Braised Boneless Short Ribs 25
pimento grits, beech mushrooms, pickled mustard seeds, thyme jus (GF)

Double Cheeseburger 14
*potato roll, bacon jam, rooster sauce, fries **

SIDES

Pimento Grits 4 (V)

Succotash with Sage 4 (V)

Roasted Brussels Sprouts 5

Fries with Garlic Aioli 5 (V)

GF gluten-free / GFO gluten-free option / V vegetarian

**may be cooked to order; consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs, may increase your risk for food borne illness. Please let your server know of any allergies. Parties of 6 or more may have 20% gratuity added.*