

SMALL PLATES

BURATTA+BUTTERNUT

Butternut squash marmalade, citrus-pistachio relish, house focaccia 12

CIDER STEAMED MUSSELS

Chorizo, sweet cider, leeks, creme fraiche, grilled bread 16

WARM WHIPPED FETA

Local honey, roasted chick peas, chile-garlic oil, flatbread 14

LAMB MEATBALLS

House-made lamb meatballs, ricotta, spiced tomato sauce, grilled bread 16

GREENS

APPLE+ARUGULA

Local apples, arugula, spiced walnuts, gorgonzola, cider vinaigrette 9

BRUSSELS SPROUT+KALE

Shaved brussels sprouts, kale, raisins, pepitas, sorghum vinaigrette 9

WEDGE

Local tomato, pickled red onion, apple wood bacon, blue cheese, smoked buttermilk dressing 9

ROASTED BEET+CITRUS

Roasted beets, citrus preserves, bitter greens, goat cheese 9

A LA CARTE

Smoked Buttermilk Potato Puree 7

Sautéed Local Mushrooms 8

Spice Roasted Carrots 8

Hand Cut Fries 8

CHARCUTERIE

MEAT + CHEESE ASSORTMENT

Selection of cured meats and cheeses, house marinated olives, apple mostarda, crackers 18

Enhancements

Pimiento Cheese +4

Deviled Eggs +4

Smoked Trout Dip +4

MAINS

DR. PEPPER BRAISED SHORT RIBS

Pimiento grits, broccolini, peanut gremolata 38

PAN ROASTED CHICKEN BREAST

Smoked buttermilk potato puree, roasted carrots, lemon-herb jus 26

PAN SEARED SCALLOPS

Parsnip puree, fennel-apple slaw, mustard seed gastrique 34

SCRATCH PASTA

SBC swiss chard, mushrooms, applewood bacon, chile, creme fraiche 24

GLUTEN FREE PASTA AVAILABLE ON REQUEST

CONFIT DUCK LEG

Warm lentils, braised red cabbage, citrus gastrique 28

GRILLED PORK CHOP

Chipotle sweet potato puree, brussels sprouts, local apple chutney 28

TRUSS BURGER

House ground beef patty, sharp white cheddar, lettuce and local tomato, special sauce, served with fries 18

GF BUN +2 | VEGAN PATTY +2 | FRIED EGG +2

SPICE ROASTED CAULIFLOWER

Lentils, charred leeks, romesco sauce 24