

Table 28

EXECUTIVE CHEF SCOTT RAINS

To Start

- Kale Caesar ~ manchego + bacon fat croutons + egg 9
- Wedge ~ fried onion + bacon + yogurt dressing + smoked 1,000 8
- Arugula ~ pickled pears + peanuts + chevre + sorghum vin 7
- Quail Lollis ~ Frank's + bleu 11
- Venison & Beef Tartare ~ 64^o yolk + gochujang aioli + pistachio + chips 12
- Tuna Poke ~ radish + soy + sesame + collard togarashi + wonton 14
- Roasted Kabocha Squash Soup ~ bourbon apple relish + buttermilk crème fraiche + brown butter croutons
Cup 4 Bowl 7
- Charred Octopus ~ butter beans + candied lemon 12
- Oyster Po-Boy ~ our baguette + pepper pickles + shredded kale + Creole mayo 12

Shared

- Southern Antipasti ~ cured meats + cheeses + seasonal fixings 15/30
- Chardonnay Braised Artichoke & Hearts of Palm Dip ~ cream cheese + tomatoes + our crackers 8
- Duck Wings ~ Filipino adobo + jalapenos 12
- Bone Marrow Gratin ~ escargot + biscuits 15
With Arkansas whiskey luge add \$5
- Roasted Local Mushrooms ~ mozzarella + truffle oil + French toast 9

Farm

- Ralston's Farro Risotto ~ shrooms + farm veggies + truffle oil + sunflower seeds 17
- Crispy Pork Jowl ~ pimento cheese grits + cipollini + apple bacon jam + pork jus 25
- Beef Short Rib ~ dirty farro + shrooms + pumpkin seed gremolata 30
- Fried Chicken Thigh & Doughnut ~ guajillo honey + pickled blue berries 17
- Mulling - Spiced Duck Breast ~ bourbon apple butter + Brussels + pecans + bacon 28
- Steak Frites ~ prime flat iron + truffle fries + salsa verde 30
- Beef Filet ~ pommes aligot + asparagus + demi 36

Ocean

- Shrimp & Rice Grits ~ gravy + bacon + shiitake + kale 26
- Blackened Redfish ~ chipotle bleu butter + chorizo corn 30
- Calamari Schnitzel ~ mustard caraway vin + lemon + capers + potatoes + greens 19

And Sides

All sides \$8 each

- Ralston's Rice Grits ~ pimento cheese + green tomato relish + crispy chicken skin
- Fried Brussels ~ bacon + pecans
- Corn off the Cobb ~ chorizo + jalapeno + cream
- Greens ~ smoked pork + chile + vinegar broth

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Prix Fixe Menu \$35

Small – Choose One

Kale Caesar ~ manchego + bacon fat croutons + egg

Quail Lollis ~ Frank's + bleu

Wedge ~ fried onion + bacon + yogurt dressing + smoked 1,000

Big – Choose One

Calamari Schnitzel ~ mustard caraway vin + lemon + capers + potatoes + greens

Fried Chicken Thigh & Doughnut ~ guajillo honey + pickled blue berries

Meatloaf ~ potatoes + asparagus + shiitake jus

Ralston's Farro Risotto ~ shrooms + farm veggies + truffle oil + sunflower seeds

Sweet – Choose One

Sticky Toffee Cake ~ butter toffee sauce + dates + pecan gelato

S'mores Bar ~ graham cake + salted caramel Ganache + honey chocolate mousse
+ chocolate ice cream + cookie crumbs + the marshmallow

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Milk + Sugar

\$8

S'mores

Graham cake + salted caramel ganache + honey chocolate mousse + chocolate ice cream
+ cookie crumbs + the marshmallow

Sticky Toffee Cake

Butter toffee sauce + dates + praline gelato

Rosemary Shortbread

Poached apple + buttermilk ice cream + rosemary sugar

Rum Baba

Citrus rum soaked cake + Rumchata ice cream + pistachio

Champurrado Pot de Crème

"Mexican Hot Chocolate"

Spiced pecan crumble + crème fraiche

Spiced Upside Down Blood Orange Cake

Chocolate hazelnut mousse + hazelnut brittle

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Wine + Spirits

Richly Sweet

Inniskillin, Cabernet Franc Icewine, 2016 32

Le Tertre Du Lys D'or, Sauternes, 2012 11

Madeira

Henriques & Henriques, Malvasia 10 Years Old 18

Port

Anne Amie, Rubies NV 8

Kopke, 10 Year Tawny 12

Dow's, 20 Year Tawny 25

Sherry

Osborne, Pedro Ximenez, NV 8

Gonzalez Byass, Solera 1847 11

Brandy, Calvados, and Cognacs

Torres 10 Brandy 8

Lecompte Originel Calvados, 5 Year 11

Martell XO 40

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Happy Hour

Monday – Friday 4pm to 6:30pm @ Bar top / Atrium / Patio

\$6

Chardonnay Braised Artichoke & Hearts of Palm Dip ~ cream cheese + tomatoes + our crackers

Roasted Local Mushrooms ~ mozzarella + truffle oil + French toast

\$8

Venison & Beef Tartare ~ 64^o yolk + gochujang aioli + pistachio + chips

Quail Lollis ~ Frank's + bleu

\$9

Tuna Poke ~ radish + soy + sesame + collard togarashi + wonton

Shrimp & Rice Grits ~ gravy + bacon + shiitake + kale

Beverages

Signature Cocktails \$2 Off List Price

Draft Beer \$5 House Wine \$6 Well Drinks \$5