

Spring in HARVEST

House made Soup Du Jour 6

Small Plates

Fried Green Tomatoes 9
Pimento Cheese | Tomato Jam | Jalapeno Bacon

Serrano Pimento Cheese Board 9
Grilled Bread

Artichoke Spinach Dip 8
Crispy Fried Pita Wedges

Chicken Bites | Honey Pepper
Pickled Vegetables 8

Salad

Spring Vegetable Salad 8
Fresh Greens | Asparagus | Spring Peas | Strawberries | Fontina Cheese
Orange & Mustard Vinaigrette
Add Chicken 5 | Salmon 7 | Steak 9

Dinner Entrees

Free Range Cast Iron Chicken 19
White Wine Sauce | Mushroom | Shallots

Spinach Ravioli 17
Asparagus | Peas | Mushrooms | House Basil Pesto Sauce

Venison Cutlets 18
Stout Reduction | Pickled Blueberries

Pan Seared Salmon 19
Spring Greens | Lemon Tarragon Dressing

Lump Crab Cake 20
Mustard Cream Sauce | Fried Green Tomato

Rack of Lamb 22
Pistachio-mint Gremolata

Locally Sourced Beef Cut of the Day ~ Market Price
Roasted Cippolini | Onions | Mushrooms

Sides

Byrds Mill Cheese Grits 4
Chef's Signature Potato Pancakes 4
Creamy Mashed Potatoes 4
Bacon Brussel Sprouts 4
Asparagus | Lemon Butter 4