

STARTERS

COTTON TAIL \$14 (V)

Mashed Parsnips, Roasted Green Beans, Pickled Vegetables, Artisan Crackers

SEASONAL CHARCUTERIE BLOCK \$MRKT

Cured Meats, Cheeses, Dried Fruits, Nuts, Jam, Hummus, Spreads, Focaccia Toast, Artisan Crackers

FLIGHT OF BACON \$20

Raspberry Chipotle, Hickory, Applewood, Creamed Honey, Apple Butter, Dried Fruit, Micro Greens, Buttermilk Biscuits

BAKED BRIE \$12 (V)

Brie, Apple-Cherry Compote, Creamed Honey, Nuts, Focaccia Toast, Artisan Crackers

CAPRESE BOWL \$10 (V)

Balsamic Pickled Tomato, Toasted Spice Marinated Mozzarella, Basil, Focaccia Toast

WINGS \$16

Rabbit Wings, Buffalo Sauce, Bleu Cheese, Bok Choy, Cilantro

FAWN WITH THE WIND \$16 (GF)

Venison Brat, Sauerkraut, O/E Duck Egg, Parsnip & Beet Hash

BIG FISH \$17

Blackened Catfish, Black Bean Chili, Cherry Cornbread, Pickled Vegetables, Salsa Verde, Kale Chips, Cilantro

SALADS HALF / FULL

110 \$7/12

Greens, Candied Bacon, Caramelized Red Onion, Heirloom Tomato, Bleu Cheese, Parmesan, Croutons, Buttermilk Ranch

SOOEY CHOP-CHOP \$9/14

Greens, Grilled Cajun Chicken, Candied Bacon, Trumpet Mushrooms, Red Onion, Tomato, Squash, Avocado Puree, White Cheddar, Croutons, Citrus Honey Mustard

FRUIT TREE \$8/13 (V)

Mixed Greens, Apple-Cherry Compote, Dried Fruit, Pickled Fennel & Radish, Assorted Nuts, Brie, Croutons, Champagne Vinaigrette

CHEF \$9/14

Greens, Grilled Chicken, City Ham, Hickory Bacon, Hard-Boiled Egg, Carrot Puree, Pickled Snap Peas, Feta, Croutons, Tomato Bruschetta

DRESSINGS:

Tomato Bruschetta (N)
Buttermilk Ranch
Citrus Honey Mustard

VINAIGRETTES:

Toasted Spice
Champagne (N)

ADD-ON OPTIONS:

Hard-Boiled Egg \$1
Candied-Bacon \$1
Extra Dressing: \$0.5

BURGERS

TOPPING OPTIONS:

THE GARDEN \$12 (N)

Red Onion, Toasted Spice Tomatoes, Greens, Sweet Pickle, Focaccia

THE ORCHARD \$14

Hickory Bacon, Apple-Cherry Compote, Greens, Brie, Seasoned Bun

THE FARM \$13 (V)

Bibb Lettuce, Tomato, Sweet Pickle, Onion, White Cheddar, Seasoned Bun

THE RANCH \$15

Pork Belly, Caramelized Onion, Sweet Pickle, White Cheddar, Spicy BBQ, Seasoned Bun

BURGER OPTIONS:

Grass-Fed Beef
Wagyu Beef

ADD-ON OPTIONS:

Chicken Egg \$1
Duck Egg \$2
Bacon \$1
House BBQ \$0.5
Hollandaise \$2

Quinoa (N) (GF)

Turkey
Alpaca

Garlic Aioli \$1
Remoulade \$1
Pumpkin Bread \$2 (GF)*

*Not Celiac Certified

(V) vegetarian options (N) vegan (GF) gluten friendly*

*Please inform your server of any food allergies and the severity. Eating gluten friendly products does not guarantee no traces of gluten. We are not a Celiac certified kitchen.



ENTREES SERVED WITH YOUR CHOICE OF ONE SIDE**KENNY ROGERS CHICK** \$24

Half Roasted Chicken, Caper & Butter Creamed Farro, Broccoli, Shallots, Parsley

MOJO PORK \$26

10 oz Grass-Fed Tomahawk, Sweet Potato & Squash Pancake, Pickled Fennel & Radish, Rainbow Chard, Cilantro

SHEAR PERFECTION \$28 **GF**

3 Grass-Fed Lamb T-bones, Collard Greens, Confit Shallots, Citrus Honey Mustard, Ginger-Carrot Mascarpone

BOWL LEBOWSKI \$20 **V**

Sweet Potato & Squash Pancake, Green Beans, Broccoli, Trumpet Mushrooms, Salsa Verde, Red Pepper Coulis, Toasted Chickpeas

CUTS SERVED WITH ONE SIDE OF YOUR CHOICE**110 FILET** \$34 **GF**

(8 oz Grass-Fed or Grain-Fed) Dill Bleu Cheese Cream, Parsnip Puree, Carrots, Green Beans, Red Wine Reduction

WAGYU FLAT IRON \$26 **GF**

8 oz Grain-Fed, Toasted Spice Tomatoes, Broccoli, O/E Duck Egg, Hollandaise

RIBEYE \$32 **GF**

14 oz Grain-Fed, Eloté Salsa, Trumpet Mushroom, Salsa Verde

WAGYU 3 WAYS \$140 **GF**

(feeds 4, choice of 4 sides)

Eye of the Ribeye- 110 Filet Preparation

Tomahawk - Steak Frites

Shaved - Fresh Greens, Salsa Verde

SIDES**LOADED SPANKED POTATOES** \$5 **GF**

Red Potato, Bacon, Tomato, Cheese, Garlic Butter, Cilantro

GRILLED VEGETABLES \$5 **V** **GF**

House Butter, House Rub, Cilantro

HOUSE PICKLES \$5 **V**

Assorted Vegetables, Spicy Peanut Butter Sauce

STREET CORN \$5 **V** **GF**

House Butter, Garlic Aioli, Parmesan, Chili Flakes, Cilantro

DUCK FAT FRIES (SMALL OR LARGE) \$5/7

Salt & Pepper, Cilantro, House Ketchup

TOASTED GARLIC SQUASH SOUP \$5 **V** **GF**

Roasted Garlic, Seasonal Squash, White Pepper

DESSERTS**DUCK EGG CRÈME BRÛLÉE** \$8

Strawberry-Beet Coulis, Basil Sugar

DOTTY CAKE \$6 **V**

Chocolate Cake, Cream Cheese Meringue, Brandied-Cherry

V vegetarian options **N** vegan **GF** gluten friendly*

*Please inform your server of any food allergies and the severity. Eating gluten friendly products does not guarantee no traces of gluten. We are not a Celiac certified kitchen.

FOR AN ADDITIONAL CHARGE, YOU MAY SUBSTITUTE A SALAD FOR YOUR SIDE. EATING RAW OR UNDERCOOKED MEAT / EGGS COULD CAUSE FOODBORNE ILLNESS