

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, Grilled 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

(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.

SANDWICHES SERVED WITH YOUR CHOICE OF SOUP, FRIES, OR 110 SALAD**CROQUE MADAME** \$14

City Ham, O/E Egg, Pickles, White Cheddar, Hollandaise Crust, Focaccia

BGC CHICKEN \$13

Grilled Chicken, Lettuce, Tomato, Onion, Blackberry & Goat Cheese Spread, Baguette

GRILLED CHEESE \$10 (V)

Carrot-Ginger Mascarpone, White Cheddar, Swiss, Pickled Fennel & Radish, Cashew, Focaccia

I LIKE IT ELOTÉ \$16

Pork Belly, City Ham, Eloté Salsa, Sweet Pickles, Swiss, Mustard, Seasoned Bun

PO-BOY \$13

Catfish, Remoulade, Lettuce, Tomato, Pickled Vegetables, Baguette

BABE \$12

Hickory Bacon, Spicy Peanut Sauce, House Jam, Fried Pickles, Lettuce, Focaccia

ADD-ON OPTIONS:

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

Garlic Aioli \$1
Remoulade \$1
Pumpkin Bread \$2 (GF)*
*Not Celiac Certified

BURGERS SERVED WITH YOUR CHOICE OF SOUP, FRIES, OR 110 SALAD**TOPPING OPTIONS:****THE GARDEN** \$12 (N) (V)

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

Quinoa (N) (GF)
Turkey
Alpaca

ADD-ON OPTIONS:

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

Garlic Aioli \$1
Remoulade \$1
Pumpkin Bread \$2 (GF)*
*Not Celiac Certified

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*

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