

DINNER

STARTERS

Buttermilk Biscuits	8	Grilled Spanish Octopus	20
<i>seasonal butter, local honey</i>		<i>white bean ragout, smoked tomato aioli, bacon vinaigrette</i>	
Duck Gumbo	8	Wood Grilled Rainbow Carrots	13
<i>andouille sausage, basmati rice, scallions</i>		<i>whipped goat's milk ricotta, pine nuts, preserved lemon vinaigrette</i>	
Fried Green Tomatoes	15	Smoked Salmon Tartare	14
<i>house made mozzarella, grilled summer peppers, saffron aioli</i>		<i>red cabbage and sweet corn chowchow, sour cream, house marble rye</i>	
Pimento Cheese	8	Cheese Plate	18
<i>toasted ciabatta, Irish cheddar, cornichons</i>		<i>Comté, Mt Tam, Gorgonzola Piccante, house sourdough, spiced pecans, house jam</i>	
Duck Liver Mousse	12		
<i>Countryside Farm duck liver, house sourdough, mustang grape jelly, spiced pecans</i>			

SALADS

Farmhouse Salad <i>local greens, fennel relish, tarragon vinaigrette, cherry tomatoes</i>	10
Local Bibb Wedge Salad <i>bacon, red onions, brioche croutons, herbed buttermilk dressing</i>	12
Green Romaine Salad <i>red wine vinaigrette, fresh herbs, cucumbers, blue cheese, avocado</i>	12
<i>Add roasted chicken</i>	10
<i>Add salmon</i>	12

ENTRÉES

Mattie's Fried Chicken <i>Kennebec pommes purée, bacon, spinach, pickled onions, chipotle-yogurt dressing</i>	24
Tender Belly Grilled Pork Ribs <i>red potato salad, green cabbage coleslaw, cornichon</i>	28
Blackened Skuna Bay Salmon <i>summer vegetable succotash, wild rice, avocado, honey mustard</i>	32
Basmati Rice Bowl <i>chickpeas, coconut curry, roasted vegetables, cilantro, tomato, green onions</i>	18
Prime Filet <i>yukon gold potato gratin, grilled asparagus, béarnaise</i>	38
Countryside Farm Duck <i>cornmeal dumplings, grilled corn, okra, charred shallots, duck jus</i>	36
Pan-Roasted Chicken Breast <i>acorn squash, spring onions, shishito peppers, comeback sauce</i>	26
Pan-Seared Gulf Snapper <i>gulf shrimp bouillabaisse, toasted baguette, saffron aioli</i>	36
Fried Chicken Sandwich <i>brioche bun, coleslaw, comeback sauce, tomato, house frites</i>	18
Grassfield Farms Beef Burger <i>aged Tillamook cheddar, tomato-bacon jam, Duke's mayo, house frites</i>	18
<i>Add fried egg</i>	3
<i>Add avocado</i>	3

SIDES

Crispy Cauliflower	8	Fried Brussels Sprouts	10
<i>Thai bird chile, tamarind BBQ sauce, scallions, cilantro</i>		<i>golden raisins, toasted peanuts, spicy honey mustard, cilantro</i>	
Kennebec Pommes Purée	8	House Frites	6
<i>crispy bacon, Parrano gouda</i>		<i>thyme salt, sweet onion dip, chipotle ketchup</i>	

We proudly source organic and sustainable ingredients, including hormone-free and antibiotic-free meats, from a variety of local and regional purveyors