

SUPPER

Spring

- SEE & BE BREAD SELECTION** House Butter, House Salt 10
- EAST COAST OYSTERS** On the Half Shell, Traditional Accompaniments 3.50 ea.
- COUNTRY HAM BOARD** Ada's B&B Pickles, Pepper Jelly, Petite Biscuits 20
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- WATER SPINACH OSHITASHI** Fiddlehead Fern, Pickled Ginger, House Furikake 17
- BLUE STAR FARM ENDIVE SALAD** Cara Cara Orange, Creamy Ramp Vinaigrette, Cashew Dust 18
- CARAMELIZED CAULILINI** Gigante Beans, Sweet Onion Soubise, Pea Leaf 17
- LA RATTE FINGERLING POTATOES** Malt Mayo, Salted Chilis, Chive Powder 15
- SWEET CORN ESQUITES** Point Judith Squid, Charcoaled Chimichurri, Little Gem Lettuce Cups 20
- SARDINE SANDWICH** Smoked Garlic Aioli, Celery Root Slaw, Grilled Arborio Bread 18
- FRIED CHICKEN LIVERS** Chilean Flame Raisin, Agrodolce, Pancetta Bits 14
- GRASS-FED BEEF TARTARE** Porcini Conserva, Pickled Golden Beet, Truffled "Ruffles" 24
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- APPALACHIAN SUNBURST FARM TROUT** Spring Pea Gribiche, Arugula, House Steak Fries 36
- BARBEQUED SHRIMP & GRITS** Pale Ale-BBQ Butter, Country Ham, Piquillo Peppers 42
- GARGANELLI PASTA** Red Tabby Spinach, Button Mushroom Gravy, Extra-Aged Gouda 28
- CAST-IRON SKILLET CHICKEN** Tender Greens, Kentucky Tavern Spoonbread & Gravy 32
- WOOD-GRILLED IBERIAN PORK CHOP** Rapini, Caponata, Caperberry Brown Butter 42
- HICKORY SMOKED LAMB'S NECK** Red Curry Middlins, Grilled Lemon Labne, Pickled Ramp 45
- 20/20 GRASS-FED NY STRIP STEAK** Creamed Collards, Truffled Tots, Sauce Bordelaise 76
- SHADOWBROOK FARM BAR BURGER** Butter Braised Onions, Hand-Cut Fries, Tomato Relish 26



PLEASE NO SUBSTITUTIONS or MODIFICATIONS TO MENU ITEMS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.