



# DINNER

## CHEF'S SET\*

### 3 COURSE DINNER

- Choose 1 Salad
- Choose 1 Main
- Choose 1 Dessert
- Includes coffee or tea

68

## CHEF'S TASTING SET\*

### 4 COURSE DINNER

- Choose 1 Classic Biscuits or Deviled Eggs
- Choose 1 Salad
- Choose 1 Main
- Choose 1 Dessert
- Includes coffee or tea

★ Premium marked items \$10 supplement

78



## APPETIZERS

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| <b>AVOCADO TOAST</b><br>roasted garlic focaccia, whipped ricotta, radish, petite basil                                   | 16 |
| <b>FRIED GREEN TOMATO &amp; CRISPY PORK BELLY</b><br>pimento cheese, smoky tomato jam, frisée, pickled lemon vinaigrette | 18 |
| <b>DEVILED EGGS</b><br>dill, chives, smoked trout roe  | 14 |
| <b>SWEET CORN HUSH PUPPIES</b><br>Creole remoulade, honey butter   | 14 |
| <b>YARDBIRD CHICKEN WINGS</b><br>choice of chefs signature Nashville hot chicken dip or smoked spice chili rub           | 20 |

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| <b>AGED HAM &amp; ARUGULA FLAT BREAD</b><br>oregano, whipped ricotta, parmesan, spiced honey                        | 22 |
| <b>POPCORN SHRIMP</b><br>brown butter, bacon salt   | 18 |
| <b>CRAB CAKE</b><br>lump crab, Creole beurre blanc, cold-pressed pickles  | 23 |
| <b>WAGYU BEEF CARPACCIO</b><br>truffle crema, crispy capers, parmesan, dijonnaise, gaufrette chips, balsamic pearls | 22 |



## GARDEN BITES

ADD TO ANY SALAD

chicken 10 / pork belly 12 / shrimp 14 / steak 16

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| <b>THE WEDGE</b><br>house-smoked pork belly, butter lettuce, charred corn, tomatoes, avocado, house-made buttermilk ranch dressing                           | 18 |
| <b>BUTTER LETTUCE &amp; GRILLED MANGO SALAD</b><br>char-grilled mango, smoked pecans, tomato, onions, benne seed dressing                                    | 18 |
| <b>BABY ROMAINE &amp; WATERCRESS SALAD</b><br>crispy quinoa gremolata, garlic chips, morning farmers egg, smoked paprika, creamy dill vinaigrette            | 18 |
| <b>GARDEN GREENS &amp; TREE NUT SALAD</b><br>grilled farmers cheese, beet pickled shallots, jicama, mint, coriander, oregano, tarragon, tree nut vinaigrette | 18 |



## MAINS

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| <b>THE CHICKEN COOP</b> | <b>CHICKEN 'N' WATERMELON 'N' WAFFLES★</b><br>cheddar cheese waffle, spiced watermelon       | 40 |
|                         | <b>TRUFFLE &amp; FOIE GRAS ROASTED WHOLE YOUNG HEN★</b><br>butternut squash biscuit stuffing | 58 |
|                         | <b>LEWELLYN'S FINE FRIED CHICKEN</b><br>1/2 of our famous bird served with honey hot sauce   | 34 |

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| <b>SMOKED PORK RIBS</b><br>hickory smoked, house-made bbq sauce  | 46 |
| <b>SCALLOP AND CHORIZO PASTA</b><br>fettuccini, scallops, chorizo, white wine, garlic, bottarga, arugula, balsamic chili oil | 39 |
| <b>CHAR-GRILLED PRIME RIBEYE★</b><br>herb roasted potatoes, vine tomatoes, shallot maitre'd butter                           | 72 |
| <b>CRISPY SEARED BARRAMUNDI</b><br>quinoa, english peas, fingerling potatoes, dill & sweet corn broth                        | 38 |
| <b>TEA BRAISED BEEF SHORT RIBS★</b><br>lavender, honey, mashed potatoes, pickled petite vegetables                           | 45 |

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| <b>THE GREAT AMERICAN BURGER</b><br>short rib, brisket and chuck blend, double patty, house-smoked pork belly, American cheese, house pickles, special sauce, house fries | 29 |
| <b>SHRIMP N' GRITS</b><br>seared shrimp, roasted tomatoes, aged country ham, red onions, stone ground polenta, PBR jus  | 39 |
| <b>LOBSTER MAC &amp; CHEESE★</b><br>whole lobster, five artisanal cheeses   | 64 |
| <b>JAMBALAYA</b><br>mussels, scallops, tiger prawns, spiced rice, spicy chicken andouille sausage   | 52 |



## SIDES

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| <b>MAC &amp; CHEESE</b><br>five artisanal cheeses, crispy herb crust | 14 |
| <b>CLASSIC MASHED POTATOES</b><br>fresh chives                       | 10 |
| <b>HOUSE FRIES</b><br>house-made buttermilk ranch, bacon salt        | 10 |

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| <b>CRISPY BRUSSELS</b><br>spiced honey  | 12 |
| <b>SKILLET CORNBREAD</b><br>sharp cheddar, bacon, jalapeño, honey butter        | 10 |
| <b>CHARRED CORN &amp; QUINOA</b><br>chipotle, farmer's cheese, cipollini onions | 14 |

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| <b>CLASSIC BUTTERMILK BISCUITS</b><br>honey butter, house made jam | 10 |
| <b>SPICED WATERMELON</b><br>citrus, fresh mint                     | 12 |
| <b>COLLARD GREENS</b><br>cider vinegar & pork cracklins            | 14 |

\*Set menus may not be combined with any other offer or promotion.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prices displayed are subject to prevailing Goods and Services Tax and 10% service charge.

