

Snacks & Shares

Marinated Olives citrus, spice 5

Hot Nuts chili pepper, lime salt 5

Whipped Ricotta pine honey, lemon, aleppo 9

House Bacon & Onion Tarte buttermilk, black pepper, olive oil 11

Smoked Catfish Dip house hot sauce, celery crackers 11

Seared Octopus fingerling potatoes, olives, bagna càuda 15

Dry Aged Steak Tartare* preserved lemon, fried peanuts, berbere 12

Shrimp Noodles jalapeno spaghetti, sofrito, garlic-lemon crunch 12

Lumpia boudin, pepper jelly 11

Artisan Cheese Plate grilled toast, seasonal accompaniments 15

Mostly Vegetables 7

Braised Greens benton's bacon, san marzano tomatoes

Roasted Heirloom Carrots honey, fermented chilies, sunflower seeds

Hand Cut Fries sea salt, malt vinegar mayo

Salads & Soup

Baby Lettuces shaved radishes, shallots, seeds, banyuls vinaigrette, parmesan 7

Romaine Salad lemony, garlicky anchovy vinaigrette, parmesan 8

Brussels Salad shaved sprouts, tennessee apples, pecans, ricotta salata 8

Roasted Beets chicories, pistachio, citrus 8

Celery Root Soup hot pepper, yuzu, olive oil 8

Entrees

Half Chicken grilled bread, lemon, chicories, pan gravy 26

Crispy Pork Shank bourbon barrel soy, fermented chilies, brussels 27

Braised Short Rib autumn squash, crème fraiche, apple, horseradish 25

Bayou La Batre Shrimp weisenberger grits, caramelized fennel, foraged mushrooms 26

Autumn Squash Risotto taleggio, squash, calabrian chiles, pistachios 21

Hand Cut Beefsteak* salt roasted onions, fingerling potatoes, vinaigrette 30

Market Fish salsa verde, white beans, preserved lemon, shishito peppers 27

GD Burger* dry aged beef, american cheese, charred onion, pickles, special sauce 16

Hearth Roasted Cauliflower eggplant puree, cous cous, eggplant agrodolce 18

Executive Chef Levon Wallace & Fam

Shout out to our local partners - we appreciate you!

*Consumption of raw or undercooked meats, fish, eggs and dairy may cause foodborne illness.