DINNER

**Spiced Chicken Lumpia** salsa verde, pickled jalapeño, lime 12

**Steamed Beef Rangoons** red-eye gravy-chili dressing, cilantro 15

**Weizenberger Mills Cornbread** bacon fat, salted sorghum butter 10

**Duck Fried Rice** duck ham, fried egg, cabbage, shiitake, jasmine rice 15

**Southern Cured Meats & Artisan Cheeses** seasonal accompaniments 24

**Crispy Smoked Spare Ribs** sorghum chipotle, sesame seed, herbs 12

**Greener Roots Farm Mixed Lettuces** shaved radishes, seeds, banyuls vinaigrette 9

**Beet Salad** pistachio, sumac, noble spring feta, herbs 12

**Greener Roots Farm Little Gem Salad** lemon, garlic, anchovy vinaigrette, parmesan 10

**Roasted Brussels Sprouts** onion jam, Benton’s XO 12

**Spiced Sweet Potatoes** peanut, charred scallion, garlic yogurt 12

**Fried Maitake Mushrooms** parmesan, lemon, shaved green tomato 14

**Market Fish** squash purée, shiitake, chimichurri 29

**Hearth Roasted Scallops** butternut squash curry, coconut grits, spiced pumpkin seeds 29

**Roasted Local Chicken** charred brassica, sweet potato, lemon tahina 26

**Cast Iron Pork Chop** winter bean ragout, Swiss chard, lemon 29

**Dry-Aged TN Strip Loin** mashed potatoes, roasted vegetables, bordelaise 34

**Black-eyed Pea Falafel** spiced yogurt, hummus, pita, cucumber herb salad 21

**Bear Creek Farm Burger** american cheese, charred onion, iceberg, G&D sauce, on a sesame bun 18

*Consumption of raw or undercooked meats, fish, eggs, or dairy may increase risk of foodborne illness.*