



GLUTEN-FREE DINNER MENU

FALL 2016

CURED + AGED *select 2 for \$12 / 4 for \$20 / 6 for \$28*

BRESAOLA / Italian air-cured beef / 13 Gypsies, Jacksonville, FL
SPANISH SALCHICHON / pork summer sausage / Spotted Trotter, GA
GUANCIALE / cured + smoked pork jowls / Hobbs' Smoked Meats, CA

HOUSEMADE RICCOTA + FENNEL POLLEN / Moxie Kitchen + Cocktails, Jacksonville, FL
TEA HIVE / black tea + bergamot-rubbed cow's milk / Beehive Cheese Company, UT
SNOW CAMP / creamy cow + goat milk blend / Goat Lady Dairy, NC

APPETIZERS

CRISPY PIG EARS* comeback sauce 7
SMOKED TROUT SPREAD local farm veggies 8.5
DEVILED FARM EGGS our way, four ways 8
SEARED OCTOPUS persimmon, roasted fennel, pomegranate molasses, black sesame crisp 14

SALADS + SOUPS *lunch portion / dinner portion*

BUTTERNUT SQUASH SOUP crème fraiche, microgreens, paprika oil 6 / 9
BRUNSWICK STEW house-smoked pork 6 / 9
WEDGE SALAD mini iceberg, tomatoes, bacon, blue cheese dressing 7 / 10
FALL SALAD leafy greens, shaved vegetables, creamy ranch or vinaigrette 6 / 8
KALE SALAD candied pecans, beets, stone fruit, aged goat cheese, pomegranate vinaigrette 8 / 11
CHOPPED SALAD radicchio, romaine, golden beets, spicy peanuts, cilantro, tomatoes, spicy ranch 7 / 10
BUTTER CRUNCH SALAD pickled farm egg, shaved red onion, crispy prosciutto, buttermilk green goddess dressing 8 / 11
Salad Add-Ons: Fried Farm Egg \$2 / Chicken Breast \$8 / Blackened Tuna \$10 / Seared Scallops \$12 / Scottish Salmon \$10
Sautéed or Blackened Shrimp \$6 / Tempeh \$6 / Bacon \$1

MAINS *lunch portion / dinner portion*

SEARED SCOTTISH SALMON crispy golden beers, goat cheese, arugula, ricotta salata 16.5 / 27
RAINBOW TROUT smoked almond salsa, seared broccoli, charred lemon, whipped potatoes 16 / 24.5
ROASTED CHICKEN BREAST spaghetti squash, brussels sprouts, cotija cheese, chimichurri 15.5 / 24
GRILLED BBQ TEMPEH fried brown rice, tofu, scallions, shaved carrots, green peas + pea shoots 17.5
BLACKENED TUNA fried fingerling potatoes, yuzu aioli, pickled shallots, kalamata olives, upland cress 29
SEARED DAY BOAT SCALLOPS three-cheese grits, lobster sauce, green onion salad 19 / 30
CHICKEN SANDWICH + FRIES* grilled chicken, chow chow, napa cabbage, Sriracha mayo, GF Bun 13
MOXIE BURGER + FRIES* 1/2 lb. Seminole Pride beef + Grassroots Farm pork + bacon blend, LTO,
Ms. Mary's pickles, GF Bun 15.5
Add Ons: Farm Egg \$2 / Bacon \$1 / Avocado \$1 / Cheddar / Pimento Cheese / American / Smoked Blue
SHORT RIB Seminole Pride beef short rib, Dr. Pepper glaze, "redneck risotto", chow chow, upland cress 29
SEARED DUCK BREAST black lentils, apple mostarda, oyster mushrooms, pomegranate molasses 27
FILET MIGNON Seminole Pride beef, green beans + bacon, scalloped potatoes, housemade steak sauce 36

SIDES

SEARED BROCCOLI smoked almond salsa 6
CREAMY COLLARD GREENS 6
LEMON-THYME FRENCH FRIES* green tomato ketchup 6
"REDNECK RISOTTO" creamy rice middlins + pimento cheese 6
LOADED POTATO bacon marmalade, sour cream, scallions 6
THREE-CHEESE GRITS 4
WHIPPED POTATOES 4
GREEN BEANS + BACON 5
BLOOMING BRUSSELS SPROUTS pepper jelly 6

*Fried in oil that is also used for items containing gluten.

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

Please inform your server of any allergies or dietary restrictions. We are happy to fulfill requests to modify the printed menu to fit your preferences.

Please be aware that this may cause a significant delay in preparation.

Wine corkage \$15 / 750ml.

10.26.16