



GLUTEN FREE DINNER MENU SPRING 2018

APPETIZERS

- PICKLED FARM VEGETABLES 4
DEVEILED EGGS our way, four ways 8
HOUSE-SMOKED FISH DIP sweet herbs,
farm veggies 8.5
PIMENTO CHEESE TOAST GF bread, pepper jelly 8.5
SWEET PEA HUMMUS TOAST GF bread, shaved vegetables, cotija cheese 9
BLACKENED TUNA roasted corn, pickled onions, cotija cheese, harissa syrup 14

SALADS + SOUPS

- CORN CHOWDER crispy bacon, chili oil 7 / 10
BRUNSWICK STEW house-smoked pork 7 / 10
LIGHTLY-CHARRED ROMAINE herb-marinated white beans, Oaxaca cheese, chipotle-lime dressing 11
SPRING SALAD leafy local greens, shaved vegetables, creamy ranch or vinaigrette 8
KALE SALAD local farm kale, avocado, pumpkin seeds, pomegranate molasses,
aged goat cheese, roasted garlic dressing 11
BUTTER CRUNCH SALAD local greens, bacon, farm egg, cucumber, ricotta salata, green goddess dressing 11
SALAD ADD ONS: Farm Egg 2 / Chicken Breast 8 / Seared Scallops 12 / Sustainable Scottish Salmon 10
Sautéed or Blackened Shrimp 6 / Tempeh 6 / Bacon 1 / Avocado 1

MAINS

- SEARED SALMON purple rice, curried yogurt, candied pumpkin seeds, yellow pepper vinaigrette 25
BBQ-GLAZED PORK CHEEKS Congaree + Penn rice middlins, pimento cheese, chow chow, upland cress 23
SHRIMP + THREE-CHEESE GRITS blackened or sautéed shrimp, housemade pork sausage, charred tomato vinaigrette 24
RAINBOW TROUT seared broccoli, smoked almond salsa, whipped potatoes, grilled lemon 24
GRILLED CHICKEN BREAST roasted garlic potatoes, asparagus, preserved Meyer lemon 19.5
SEARED DAY BOAT SCALLOPS whipped potatoes, lobster sauce, arugula 28
CHICKEN SANDWICH grilled chicken, chow chow, Napa cabbage, Sriracha mayo, gluten free bun,
lemon-herb french fries 13.5
MOXIE BURGER 1/2 lb. Seminole Pride beef + Grassroots Farm pork + bacon blend, lettuce, tomato, onion,
Ms. Mary's pickles, gluten free bun 15.5
ADD ONS: Farm Egg 2 / Bacon 1 / Avocado 1 / Cheddar / Pimento Cheese / American / Smoked Blue
MOLE-GLAZED SHORT RIB Seminole Pride beef, yellow corn grits, shaved radish, pickled jalapeño, cotija cheese 26
FILET MIGNON Seminole Pride beef, green beans, scalloped garlic potatoes, bacon-onion jam 38
BBQ GRILLED TEMPEH brown rice, black eyed-peas, field peas, green beans 18

SIDES

- SEARED BROCCOLI smoked almond salsa 6
CONGAREE + PENN RICE MIDLINS pimento cheese 6
LEMON-HERB FRENCH FRIES green tomato ketchup 6
WHIPPED POTATOES 5
BLOOMIN' BRUSSELS SPROUTS pepper jelly 6
CREAMY COLLARD GREENS 6
GREEN BEANS 6

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.

3.15.18