



DINNER

FRIDAY NIGHTS 5-9

SMALL PLATES

Cured Meats & Local Cheeses 16

blue cheese, appalachian cheese, pimento cheese, pork terrine, tuscan salame, pickled veggies, pickled mustard seeds, toasted sourdough bread

Oysters 3ea

pleasure house oysters on the half shell, virginia apple & honey mignonette, minimum of 3/order

Greens 8

organic greens, wild edibles from New Earth Farm, winter root vegetables, roasted beet puree, cured egg yolk, sourdough croutons, pickled plum vinaigrette

ENTREES

Seared Beef & Rice 24

seared skirt steak, risotto-style carolina gold rice, roasted virginia root vegetables, wasabi green chimichurri, fried egg

Rye Spätzle w Roasted Mushrooms 21

homemade rye spaetzle, purple cabbage, roasted dave & dee's oyster mushrooms, fresh local herbs, poached egg

Chicken & Bone Broth 24

crisp chicken thigh, buckwheat crepe w appalachian cheese, bone broth, carrot, grated cured egg yolk, fresh chives

Catfish & Hominy Porridge 22

catfish sausage, hominy & rice porridge, pickled corn, corn nut, fresh dill

Pork & Cabbage 28

pork belly, charred cabbage, virginia apples, edible weeds, organic roasted daikon radish, creamy garlic vinaigrette, cornbread crumble

VEGETABLE

Alliums

charred onion, fried onion, pickled onion, onion broth,

