

Sharables

“EVERYTHING” CRUSTED FRENCH BOULE | roasted garlic butter 4.75 each

SHRIMP CORNDOG “BEAT BOBBY FLAY” WINNER! | bistro honey mustard 2.75 each

BACON WRAPPED APRICOTS | tequila soaked apricots, hickory smoked bacon, jalapeño kumquat honey glaze 8.75 /6 pieces

TULIP TREE TRILLIUM CHEESE | baked to order, plum ginger rosemary jam, marcona almonds, crispy lavosh 9.75

DEVILED EGGS “TAQUERIA STYLE” | cilantro tamale filling, chipotle lime chicken, raw salsa verde, tortilla crisp 5.75 /3 pieces

FOIE GRAS MOUSSE | sauterne cured, sour cherry jam, bingo spiced cashews, country bread 9.75 each

BUFFALO CAULIFLOWER | creamy buffalo sauce, celery, pickled carrots, maytag blue cheese 7.25

TENNESSEE “EGGROLLS” | pulled pork, grits, jalapeño, cheddar, bourbon bbq “kale slaw” 9.75

Starters

SUCKLING PIG | walnut olive oil cake, melted spinach, smoked granny smith applesauce, butternut purée, maytag blue cheese 13.75

SEA SCALLOPS | red pepper romesco, macadamia nut quinoa, heart of palm relish, pickled plums 15.75

LOBSTER WAFFLE | basil roasted garlic waffle, lobster, zucchini sauté, mustard cream, crispy leeks, tomato jam 13.75

ROASTED GARLIC HUMMUS | greek style, red wine pickled feta, cucumber, tomato olive, mint tzatziki, oregano evoo, fried shishito pepper, toasted pita 9.75

POTATO GNOCCHI “REUBEN” | house-made sauerkraut, grilled pork belly, toasted caraway & scallion cream, swiss cracker, rye crumbs, 1000 island sauce 13.75