

COLD

HEARTS OF ROMAINE / 9

CAESAR DRESSING / PARMIGIANO-REGGIANO / WHITE ANCHOVY / BILLY BREAD

JO AND ROB'S MANAKINTOWNE FARMS LETTUCES / 8

CHERRY TOMATOES / PICKLED RED ONIONS / SHEEP'S MILK CHEESE / PINE NUTS

SUSHI GRADE AHI TUNA "MARTINI" / 12 * (RAW)

CUCUMBERS / AVOCADOES / LOTUS ROOT CHIP / WASABI TOBIKKO / SEAWEED SALAD / CHILI OIL

R.R.O. OYSTERS ON THE HALF SHELL / 14 * (RAW)

1/2 DOZEN WITCH DUCKS....GROWN WITH LOVE BY RYAN AND TRAVIS CROXTON

CROWN ORCHARD APPLE AND GOAT'S "R" US GOAT CHEESE / 11

BIBB LETTUCE / SWAMP CABBAGE / WILLIS' HUSH PUPPIES / TRUFFLED SORGHUM MOLASSES

HOT

GOLDEN SEARED JUMBO SEA SCALLOPS / 14

ESCAROLE / WHITE BEANS / HAM HOCK BROTH

SLOW ROASTED BEAR MOUNTAIN ORCHARD'S BOSCH PEAR / 10

GORGONZOLA / CANDIED PECANS / FRISEE / HIGHLAND COUNTY MAPLE VINAIGRETTE

CREAM OF SUNCHOKE BISQUE / 7

DAVE AND DEE'S LOCALLY GROWN OYSTER MUSHROOMS / LOVAGE ROASTED TOMATOES

BRANDY GLAZED HUDSON VALLEY DUCK FOIE GRAS / 18

BRIOCHE / ALLSPICED FENNEL / CROCK POT APPLE BUTTER / BITTERSWEET CHOCOLATE

PRINCE EDWARD ISLAND MUSSELS / 10

GREEN CURRY / CARROTS / KAFFIR LIME LEAVES / COCONUT BROTH

LIGHTLY POACHED RAPPAHANNOCK RIVER OYSTERS / 12

SHAVED COUNTRY HAM / BUTTERMILK-CHIVE CORNBREAD / CHAMPAGNE HOLLANDAISE

SEA ISLAND RED PEA BISQUE / 9

SMOKED SURRY SAUSAGE / SPICY ESPELETTE PEPPER OIL / GRILLED SCALLIONS

SMOTHERED BROKEN ARROW RANCH BANDERA QUAIL / 14

STONE GROUND ASHLAND GRITS / RAINBOW CHARD / "SAWMILL GRAVY"

MAIN

CREAMY ANSON MILLS SLOW ROASTED POLENTA / 18

AM FOG SHIITAKE MUSHROOM RAGOUT / AUTUMN BRAISING GREENS / CIPPOLINI ONIONS / PECORINO CREAM

BUNDY/CROSS FARMS THYME ROASTED FREE RANGE CHICKEN BREAST / 24

MINNESOTA WILD RICE, BULGAR WHEAT, AND BARLEY / SLOW BRAISED YARD BIRD / WILTED ARUGULA
POTATO CARAWAY SAUCE

AS SOUTHERN AS IT GETS BERKSHIRE PORK CHOP / 25

CREAMY MAC N CHEESE / ALL DAY COLLARDS / COCA COLA BBQ SAUCE

GRILLED BUCKHEAD BEEF TENDERLOIN / 30* (COOKED TO ORDER)

SAGE MASHED POTATOES / BROWN BUTTER CABBAGE / BOURBON-MUSTARD DEMI-GLACE

THE LEMAIRE HOUSE GROUND "BARNYARD" BURGER / 17 * (COOKED TO ORDER)

PIG BACON / SUNNY SIDE UP CHICKEN EGG / FARMHOUSE COW CHEDDAR / DUCK FOIE GRAS SAUCE

CRISPY SKINNED WILD STRIPED BASS / 29

BUTTERNUT SQUASH RISOTTO / BRUSSELS SPROUTS / CIDER-BACON JUS

SUSTAINABLY RAISED LOCH DUART SALMON / 27

GARLIC ASPIRATION / CREAMY CAROLINA RICE GRITS / SAFFRON-SHRIMP BROTH

GRIDDLED JUMBO LUMP BLUE CRAB CAKES / 30

CAROLINA CELERY ROOT-RADISH SLAW / GINGER ALE SWEET POTATOES / GRAPEFRUIT-HONEY BUTTER

BRAD'S HOMEMADE PASTA RIBBONS WITH AUTUMN VEGETABLES / 20

BABY CARROTS / BABY TURNIPS / PARSNIPS / RED BEET CURRY EMULSION

ALL FISH SELECTIONS AVAILABLE SIMPLY GRILLED WITH EXTRA VIRGIN OLIVE OIL AND GARDEN-FRESH HERBS

EXTRAS 5 EACH

CREAMY MAC N CHEESE
SAGE MASHED POTATOES
GARLIC ASPIRATION

SOUTHERN COLLARD GREENS
BRUSSELS SPROUTS

** CONSUMING UNDERCOOKED ITEMS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY WITH A MEDICAL CONDITION*