DINNER MENU

STARTERS

Toasted Parker House **ROLLS** with Whipped Yellow Tomato Butter **9**

Indian River Oyster Co. RAW OYSTER with Horseradish Cocktail & Red Pepper Mignonette 3.50 each

ROASTED OYSTER with Escargot, Parsley, Confit Garlic & Absinthe Gratinée 6 each

Sugar Top Farms LETTUCES with Cherry Tomatoes, Watermelon Radish & Honey Balsamic Vinaigrette 13

Cream of Mushroom **SOUP** with Soy Pickled Mushrooms, Bacon Jam & Caramelized White Cheddar **14**

Goat Cheese PANNA COTTA with Purple Kohlrabi, Cherokee Purple Tomato & Garham's U-Pick Peaches 18

Cape Canaveral SHRIMP with Curried Coconut Broth, Shaved Baby Fennel & Anson Mill's Pencil Cob Grits 24

Pan-Roasted Indian River SOFTSHELL CRAB with Simple Greens, Shaved Roots & Sauce Louie 27

Hearth Baked PIZZA with Chorizo Sausage, Braised Octopus, Strawberry Onions & Calabrian Chiles 22

Directly Sourced **ARTISAN CHEESES** with Garnishes of the Moment & Hearth Toasted Sourdough **23**

- Sweet Grass Dairy "Green Hill" - Thomasville, Georgia

- Sequatchie Cove Creamery "Coppinger" - Sequatchie, Tennessee

- Kenny's Farmhouse "Kentucky Bleu" - Austin, Kentucky

ENTRÉES

Early Spring **VEGETABLE PLATE** with an Impromptu Selection of Local Roots, Greens & Grains **31**

Kodiak Alaskan HALIBUT with Napa Cabbage, Baby Bok Choy & Roasted Strawberry Vin Blanc 39

1921 WAGYU BURGER with American Cheese, Smoked Duke's Mayonnaise, B&B Pickles & French Fries 25

Candied Garlic RABBIT THIGH with Glazed Rainbow Carrots & Swiss Chard-Tennessee Bacon Ravioli 37

Pan Roasted Magret DUCK BREAST with Sugar Top Farms Chioggia Beets, Braised Celery & Black Truffle Tots 41

Caramelized Onion Crusted PORK RIBEYE with a Fondue of Soul Sprout Leeks & Yukon Gold Potato 43

160z. Forty Four Farms Black Angus PRIME RIBEYE with Black Garlic Chimichurri & Julian's Hand Cut Fries 82



EXAMPLE MENU - UPDATED 04/07/24 - MENU CHANGES DAILY -