

FIELD	FARM	SEA & STREAM
<b>PARKER HOUSE ROLLS</b> benne seed, house made butter cardamom	<b>TRIPP COUNTRY HAM</b> farmers cheese, seasonal pickle beaten biscuits	<b>CRUDO</b> red snapper crudo, blood orange meyer lemon, tomato relish, olive oil chili, sorrel
<b>HERITAGE APPLE SALAD</b> shaved apple, roasted beets, maple candy walnuts, apple cider vinaigrette	<b>FRIED CHICKEN LIVERS</b> baked apples, apple cider sweet and sour sauce	<b>SMOKED SHRIMP COCKTAIL</b> cold smoked gulf shrimp, habanero cocktail sauce, burnt lemon and chimichurri
<b>BABY GEM LETTUCE</b> green goddess buttermilk dressing pink peppercorn and pickled onions	<b>HU. BURGER</b> home place pasture burger, special sauce and pickles, american cheese brioche	<b>OCTOPUS AND GRITS</b> grilled octopus, black pepper grits romesco and pancetta vinaigrette
<b>HONEY NUT SQUASH</b> Tuscan kale, smoked ham hock, burnt honey vinaigrette, hazelnut and ricotta salata	<b>CORNFLAKE FRIED CHICKEN</b> slaw, house pickles, house made hot sauce	<b>PAN ROASTED TN CATFISH</b> anson mills carolina rice, woodson farms purple hull peas, chow chow picatta, greens
<b>COUNTRY FRIED CAULIFLOWER</b> meyer lemon, smoked cauliflower puree, crispy kale, burnt lemon mustard greens	<b>RIBEYE</b> spinalis, sunchoke and potato pave celery leaf, apple, ver jus glaze	<b>RED SNAPPER</b> salsa verde, confit grilled carrots sunchoke
<b>ROASTED ROOT VEGETABLES</b>		<b>SEAFOOD BOIL FOR 2</b>
<b>CARAMELIZED BRUSSELS SPROUTS</b>		
<b>POTATOES AU GRATIN SIDE</b>		<b>CRAWFISH MAC &amp; CHEESE</b>
<b>VEGETABLE PLATE</b>		

DINNER