

Lunch Menu- \$15

1st Course

- Pumpkin Ginger Soup / Curry Cream / Chives (v, gf)
- Seared Pork Belly / Anson Mills Grits / Cheddar Biscuit Crumbles Tomato Molasses

2nd Course

- Crispy Artichokes / Arugula / Caramelized Red Onion / Garlic Aioli / Giardiniera / Shaved Pecorino / Toasted Focaccia (v gf sub bun)
- Beer Braised Chicken / Spaghetti Squash & Yukon Fritters / Pan Jus

Dinner Menu- \$33

1st Course

- Pumpkin Ginger Soup / Curry Cream / Chives (v, gf)
- Seared Pork Belly / Anson Mills Grits / Cheddar Biscuit Crumbles Tomato Molasses
- Ancho Seared Ahi / Charred Pepper Puree / Anaheim Crema / Crispy Tortillas (gf)

2nd Course

- Beer Braised Chicken / Spaghetti Squash & Yukon Fritters / Pan Jus
- Semolina Gnocchi / Mushroom Ragout / Parmesan Broth (v)
- Berkshire Pork Roast / Borracho Black Beans / Chipotle bouillon (gf)

3rd Course

- Hot chocolate Cheese Cake / Burnt Marshmallow Cream
- Drunken Doughnuts / Grand Marnier milk chocolate (v)