Quick Bites

Smoked Nuts (v) – pecans, cashews, pistachios, voodoo salt **5**

Deviled Egg (2 halves) – glazed pork belly, Gochujang **4**

Smoked Salmon Rillettes – house-smoked, trout roe, crispy wonton chips **16**

Blue Crab Hushpuppies – Calabrian chili aioli **15**

Crispy Brussels Sprouts (v) – honey garlic soy, lime, roasted cashews, green onions **8**

Oysters on the Half-Shell*^(6)- (served raw) pomegranate mignonette, horseradish, Fresno hot sauce **19**

Small Plates and Shareables

Autumn Salad (v) – FGF mixed lettuce, apples, dried cherries, shaved fennel, pickled red onions shaved Brussels sprouts, toasted walnuts, goat milk feta, maple-date vinaigrette **16**

Marinated Quail Caesar – pan roasted quail breast, FGF Romaine, radicchio, buttered croutons, Forx Farm parmesan, classic Caesar dressing **25**

Herb Crusted Salmon Salad*^ – orzo, arugula, red onions, kalamata olives, Peruvian baby peppers heirloom cherry tomatoes, goat milk feta, spinach vinaigrette **27**

Burrata (v) – heirloom cherry tomatoes, roasted garlic, sour cherries, toasted pine nuts, basil, Calabrian chili oil, toasted bread **19**

Beef Tartare*^ – (served raw) grass-fed beef, roasted garlic-basil aioli, quail egg, toasted bread **19**

Artisanal Cheeses (v) – Manchego sheep's milk cheese, Asher bleu, Carolina Moon brie, Forx Farm Gouda, seasonal jams and pickles, toasted bread **19**

Steamed PEI Mussels – Spanish Chorizo, blistered cherry tomatoes, Calabrian chilis, sweet onion, smoked breadcrumbs, white wine-garlic butter sauce, toasted bread **18**

Shimeji Mushroom Toast (v) – toasted sourdough, black garlic mornay, reduced sherry **14**

SC Shrimp – roasted garlic, piquillo pepper cream, toasted bread **16**

Heritage Pork Meatballs – apple butter, sweet pickled Fresno peppers **14**

Heirloom Tomato Burger – Grass-fed beef, heirloom tomato, FGF romaine, provolone, caramelized shallots, pickled jalapeno aioli, sesame seed brioche bun **19**

Spicy Lamb Naan – ground lamb, spiced yogurt, FGF Romaine, gouda, chili crunch, mint, cilantro, house-made naan (limited quantity) **18**

Cabbage Rolls – ground grass-fed beef, sumac, fennel, tomato agrodolce **14**

Pan Roasted Lamb Chops*^ (2) – baby spinach, shaved fennel, cucumber, pomegranate, mint-pistachio pesto, pomegranate labneh **20**

Fried Bradford Okra – cornmeal fried, pickled jalapeno and charred sweet corn relish, roasted tomato aioli **12**

Main

Grass-Fed NY Strip*^ – caramelized onion and gouda stone-ground grits, flash fried Brussels sprouts giardiniera, salsa verde **41**

Pan Seared Snapper – roasted golden and red beets, baby carrots, pearl cous-cous, toasted almonds, citrus vinaigrette **37**

Dirty Rice Stuffed Quail (2) – smoked sweet potato puree, braised Bradford collard greens, Benton's bacon, crumbled cornbread, maple jus **37**

Grass-fed Ribeye*^ -- piquillo pepper cream, roasted cauliflower and broccoli, caramelized shallots, sunflower seeds, sumac, Espelette butter **53**

Gobi 65 (v) – spicy fried cauliflower, basmati rice, Kashmiri chili, red onion, raita **25**

Apple Cider Glazed Pork Chop – smashed fingerling potatoes, roasted broccolini, caramelized onions, brown butter vinaigrette **38**

Thai Peanut Glazed BBQ Half Chicken – coconut basmati rice, peanuts, honey-soy bok choy, red curry, tomato pico de gallo **35**

Braised Beef Short Rib – salt roasted sweet potato, cabbage, shimeji mushrooms, braising jus, whipped feta **39**