

golden hour

COLD

FROM THE KITCHEN

steak tartare, farm egg, horseradish, crispy bread* 17

deviled blue crab, butter crackers, crudite 17

our farmers' greens & purples salad, cashew caesar, crunchies 16

market vegetable salad, 'country captain' vinaigrette, pumpkin seed granola 16

HOT

FROM THE KITCHEN

house breads, butter, pickles 9/16

shellfish beignets, house old bay 18

brave potatoes, creamy cashew 12

corn pone & heirloom beans, chow chow, chicken chicharron 13

crispy vegetables, green tomato mayo 16

WOOD GRILLED SKEWERS

local pork meatball, lemongrass, carrot salad 13

Japanese white sweet potato, apple, BBQ 13

shrimp, puffed rice salad 15

local & cultivated mushrooms, savoy, soubise 13

chop sauce 3

chimichurri 3

pepper relish 3

salsa verde 3

old bay mayo 3

SAUCES

FROM THE GRILL FOR ONE

double smash burger, American, RAD sauce, iceberg, red onion, house fries 20

hanger steak, chimichurri* 40

pork chop, pepper relish* 26

prime NY strip, chop sauce* 50

market fish, preserved lemon* MP

duck confit, beet & onion agrodolce, coffee, chili 30

FROM THE GRILL FOR THE TABLE

with sauces & sides

half or whole wood-fired chicken 28/44

braised lamb shank, winter roots, beans 48

whole Sunburst trout, Lee's rice, vierge 42

HOUSE VEGETABLES & SIDES

seasonal market vegetables 15

house fries 10

smashed golden potatoes 10

sautéed greens 14

roasted mushrooms 16

chocolate & sorghum pots de creme, cookie 12

carrot cake, carrot jam, curried cream 12

sticky toffee croissant pudding, orange ice cream 12

SWEETS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

stay gold