

TO START

AMUSE BOUCHE/APERITIVO 5
AMUSE BOUCHE: POMME SOUFFLE, FRENCH
ONION MOUSSE, CHIVE

1.5OZ APERITIVO | CHOICE OF:
BOULEVARDIER
GIN MARTINI
DIRTY POTATO VODKA MARTINI

TO SHARE

CHARRED OCTOPUS 21
BAGNA CAUDA, LIME, TOAST

SWEET POTATO HUMMUS 17
HONEYCRISP APPLE, KY BLEU, PECAN,
ZA'ATAR PITA

WOODLAND FARM MEATBALLS 17
HOT PEPPER RELISH, HERB STRACCIATELLA,
ROSEMARY TOAST

PORK BELLY TARTINE* 20
CHICKEN LIVER PÂTÈ,
NUOC CHAM VINAIGRETTE, HERBS

CHARCUTERIE & CHEESE* 35
ROTATING SELECTIONS, APPLE BUTTER,
PICKLES, CREOLE MUSTARD, CRUSTINI

APPETIZERS

GROGANICA GREENS 14
BLACK GARLIC CAESAR, FARM RADISH
SMOKED EGG YOLK, CROUTON

EMBERED CARROT SALAD 16
SESAME YOGURT, POMEGRANATE, GOAT FETA,
SMOKED ALMOND

ROYAL RED SHRIMP & GRITS 22
WEISENBERGER GRITS, PICKLED SHALLOT,
PUFFED SORGHUM, SHRIMP BISQUE

CRISPY FRONDOSA MUSHROOMS 18
SMOKED MUSHROOM RICOTTA, ROASTED
GARLIC JAM, ARUGULA, PANGRATTATO

FLAT IRON CARPACCIO* 19
MIMOLETTE, SALSA VERDE AIOLI,
BLUE DOG BREAD, HERBS

EXECUTIVE CHEF | JEFF DAILEY
CHEF DE CUISINE | JOSH BRADLEY
EXECUTIVE SOUS CHEF | ARTHUR MUELLER
SOUS CHEF | CHAD JOHNSON
SOUS CHEF | SHANE CLAYCOMB
SOUS CHEF | ERIK KALSCH

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ENTREES

SHEEP'S MILK RICOTTA TORTELLINI 33
BLACK TRUFFLE BUTTER, SMOKED HONEY, HAZELNUT,
PECORINO ROMANO, SAGE

MAINE LOBSTER FRA DIAVOLO 45
LOBSTER RISOTTO, FENNEL, BASIL

SPAGHETTI & CLAMS 31
VERMOUTH, LEMON, PARSLEY, CALABRIAN CHILE, TOAST

CINSOY MAPO TOFU 30
FRONDOSA MUSHROOM XO SAUCE, BOK CHOY,
FRIED GARLIC, TOASTED PEANUT

HERITAGE CHICKEN ROULADE 35
CHICKEN BOUDIN, DIRTY MISSIMATI RICE,
OWENSBORO BLACK BBQ

3-D VALLEY PORK TENDERLOIN* 36
COUNTRY PÂTÈ, SPECK HAM, CHARRED CABBAGE, RYEBERRY,
SAUCE CHARCUTERIE

VIRGINIA FLOUNDER 37
SAUCE MEUNIÈRE, POACHED SULTANA, CAPER, TOASTED
ALMOND, HARICOT VERT, ARTICHOKE

THE BUTCHER SHOP CUT* MP
OR
BLACK HAWK FARM SIRLOIN* 40
POTATO TERRINE, CIPOLLINI ONION,
COPPER & KINGS BRANDY JUS

PROOF BISON BURGER* 21
SHARP CHEDDAR, SMOKED BACON, ONION JAM

SIDES

GREAT FOR ONE OR FOR THE TABLE

POTATO & SUNCHOKE ALIGOT 12
GRUYÈRE, SUNCHOKE CHIPS, ROASTED GARLIC

FARMER'S GREENS 12
SHAVED CAULIFLOWER, CALABRIAN CHILE BUTTER

CAST IRON SKILLET CORNBREAD 9
APPLE PRESERVE, SORGHUM BUTTER

CRISPY BRUSSEL SPROUTS 12
HOT HONEY, PEANUT, SOFT EGG

PARKER HOUSE ROLLS 9
SMOKED SESAME BUTTER, SEA SALT, CHIVE



THANK YOU TO ALL OF OUR LOCAL PARTNERS.

*CONSUMING RAW OR UNDERCOOKED FOODS MAY RESULT IN FOODBORNE ILLNESS.

PLEASE ALERT OUR TEAM TO ANY ALLERGIES YOU MAY HAVE.