

Cheeses and Cured Meats:

All meats and cheeses served with Chef's choice of accompaniments

Stout Ale Cheddar 7

- Semi-hard, imperial stout ale soaked cow's milk cheddar

Drunken Goat Cheese 7

- Red wine goat cheese

Los Cameros 7

- 6 months aged, cow's, goat's, and sheep's milk cheese, olive oil

Palacios Picante 7

- Spanish spicy salami

Jamon Serrano 7

- Spanish cured ham

Giorgios 7

- Italian orange and ginger salami

Plate of All Selections 27

Starters:

Corn and Leek Bisque 9

- Crispy bacon bits, sweet pickled jalapeno peppers (gluten free)

Green Lentil Hummus 12

- Charred artichoke hearts, Ras al Hanout spiced flatbread (vegetarian)

Tomato Salad 14

- Pickled red onions, cucumbers, mixed greens, smokey blue cheese, Marcona almonds, mustard vinaigrette (gluten free, vegetarian)

Mushrooms 18

- Lion's mane, trumpet, and maitake mushrooms, turnips, garlic, chilli flake, lemon, extra virgin olive oil, toasted sourdough (vegetarian)

Fried Green Tomatoes and Burrata 19

- Mixed greens, arugula pesto, pickled onions, honey balsamic (vegetarian, gluten free)

Brussel Sprouts 12

- Smoky blue cheese, apricot gastrique, corn nuts, Marcona almonds (gluten free, vegetarian)

Bread and Butter 8

- Sixteen bricks bread served with seasonal flavored butter

Entrees:

Farmhouse Burger 19

- Pimento cheese, bacon, horseradish pickles, shaved red onions, challah roll, seasoned fries

Scallops and Lemon Pepper Fettuccine 41

- Saute of maitake mushrooms, zucchini, cherry tomatoes and garlic, extra virgin olive oil, fresh herbs

Braised Lamb Shank 35

- Roasted red skin potatoes and season vegetable hash, aioli verde, whole grain apricot mustard (gluten free)

Pan Roasted Blackened Salmon 34

- Creamy jimmy red corn grits, grilled broccolini, tomato caper jam (gluten free)

Quinoa and Lentil 30

- Saute of seasonal vegetables, garlic cream, feta (gluten free)

Buttermilk Fried Chicken 24

- Grilled broccolini, herb mascarpone potato puree, local honey hot sauce

Pork Chop 32

- Creamy Jimmy Red corn grits, saute of seasonal vegetables, pickled blueberry and gochujang BBQ (gluten free)

Pan Seared Strip Steak 48

- 12 oz Certified Angus strip steak, herb mascarpone potato puree, grilled broccolini, piquillo pepper chimichurri (gluten free)

Cocktails

Heat Wave 13

- 21 seeds cucumber and jalapeno tequila, viva agave, citrus agave nectar, toasted coconut salt rim on the rocks

Our Old Pal 13

- House infused dried plum Old Forester 86, Lillet Blanc, and Amaro Averna, served over a single cube of ice, or straight up, with a brandied cherry

Sun Smoke 13

- Banhez Joven Mezcal, Pierre Ferrand Dry Curacao, passion fruit puree, ginger simple, served on the rocks with a smoked sea salt rim

Flowers on King 13

- Pistachio infused Watershed Vodka, Elkderflower liqueur, honey simple, soda water served on the rocks

Orange Blossom 12

- Watershed Four Peel Gin, Lillet Rouge, ALevar Cream Sherry, lemon juice, Blood orange simple served up

Spiced Pear Mule 13

- St. George Spiced Pear Liqueur, Wheatley Vodka, fresh lime juice, ginger beer on the rocks in a copper mug

French 247 13

- Ha' Penny Rhubarb Gin, Strawberry simple, lemon juice, Rose Cava float, lemon twist, served in a flute

Rose Spritz 12

- Peychauds Aperitivo, passion fruit puree, simple, Rose Cava served in a wine glass, garnished with orange