



## Dinner

### SMALL PLATES

- pork belly** – bourbon sorghum glaze | napa slaw | anson mills cornmeal cakes 10
- roasted bone marrow** – herb pesto | crispy buttermilk shallots | grilled ciabatta 10
- foie gras** – pecan butter | autumn apple butter | mint | brown butter brioche 17
- fried oysters** – caramelized fennel aioli | charred cabbage | frisee | pickled pepper vin 13
- \*lamb lollipops** – feta-dill crema | pickled cucumber | mint | mint oil 15
- deviled eggs** – goats cheese | prosciutto | truffle | herbs 5.5

### THE FARM

- market salad** – market greens | market vegetables | sweet basil vinaigrette 9
- nc bibb salad** – b&g bacon | crumbled gorgonzola | buttermilk gorgonzola dressing 9.5
- warm kale salad** – roasted beets | root vegetables | candied pecans | beet vinaigrette 10.5

### CHARCUTERIE | CHEESE

7 each, three for 19, five for 30

#### MEATS

prosciutto di parma | wild boar soppressata | toscano | spicy chorizo  
cold-smoked salmon | country duck ham

#### CHEESES

idiazabal | hooks extra aged cheddar | fourme d'ambert | cana de cabra | pecorino pienza

#### IN JARS

chicken liver mousse | pimento cheese | pickled vegetables

### CHEF'S SELECTIONS

- chicken confit** – roasted root vegetable + gold rice risotto | sage beurre blanc 22
- clams + sausage** – middleneck clams | smoked pork sausage | beans | arugula | ciabatta 25
- \*duck breast** – smoked duck | sweet potato fingerlings | greens | shaved apples | orange 26
- \*lamb rack** – purple prairie barley | lamb sausage | roasted beets | kale | cognac cream 27
- pork shank** – mushroom | field peas | toasted benne seeds | pot liquor 24
- short rib** – braised greens | anson mills grits | apple demi 24

### FROM THE BLOCK

all cuts are available at a larger weight, per availability, at four dollars per every two ounces

- \*filet mignon** / six ounce 29
- \*filet mignon** / eight ounce 32
- \*dry aged bone-in ny strip** 40
- \*boneless ribeye** 33
- \*bone-in ribeye** 38
- \*hanger steak** 18

### BLOCK ADDITIONS

- \*duck egg** 2.5    **apple demi** 3
- bone marrow** 5    **cognac cream** 4
- bourbon jus** 3    **gorgonzola** 2.5

### FROM THE GRINDER

served with pommes frites or mixed greens salad sub another side for 2

- \*b&g salem hills farm grind** 14
- \*cajun bison burger** 16
- \*daily game burger** 18
- \*lamb burger** 14
- anti-burger** 12

**GRINDER ADDITIONS**

\*duck egg 2.5 b&g bacon 2  
napa slaw 2 shiitakes 2.5  
cheddar | gruyere | pimento |  
gorgonzola | feta 2.5

**SIDES**

7 each – 19 Trio

braised greens | mac & 3 cheese | roasted root vegetables | frites | garlic mash | grits | mushrooms | spinach

\*Items may be cooked to order

The consumption of undercooked or raw foods may increase the chances of food-borne illness.

Please communicate with our staff of any dietary restrictions or allergies.