

## PLEASE SHARE

- Pimento Cheese bacon jam and toasted white bread 6
- Butcher Plate housemade pickles, mustard and baguette 12
- Shell Bean Hummus aleppo pepper and toasted rye bread 6
- American Cheese Plate selection of local cheeses and embellishments 10
- Veal Marrow Bones celery, carrots and onion jam 16

## THE BEGINNING

- Mixed Lettuce spiced black walnuts and sorghum vinaigrette 7
- Rabbit Terrine sorrel, mustard and sage 10
- Sweet Pea Soup grilled onions, crème fraiche and mint 7
- 25 Minute Egg\* green beans, wild mushrooms, tessa and garlic vinaigrette 8
- Spring Salad asparagus, fennel, quark and country ham 9
- Grilled Quail\* rhubarb, celery and strawberries 11
- Ricotta Cavatelli shiitake, saffron onions, spinach and almonds 12/23

## SUPPER TIME

- Pan Seared Sturgeon white beans, green vegetables and olives 28
- Jumbo Gulf Shrimp\* green garlic, peanuts, cous cous and eggplant 27
- Spinach Panisse fennel, shiitakes and asparagus 18

## FROM THE WOOD FIRE

- Grilled Pork Chop\* waxy potatoes, hay butter, spring onions and green beans 27
- Pasture Raised Chicken snap peas, parsnips and farro 24
- The Hive Burger\* pimento cheese, tomato jam, house pickles and french fries 15
- Grilled Beef Ribeye\* cauliflower gratin, greens and artichoke relish 29

## EAT YOUR VEGETABLES 5

- War Eagle Mill Grits
- Black Eye Peas house cured ham and pepper jelly
- Broccolini celery root and citrus
- Green Beans cauliflower and almonds

Chef Matthew McClure & culinary team  
chime in on Twitter @MatthewrMcClure  
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