

START

GEORGIA PEANUT HUMMUS 9
boiled peanuts, fresh and picked vegetables, bread of sorts

BUFFALO CAULIFLOWER 9
grilled florets, Franks Red Hot, Caveman bleu, carrots, celery

ROLLED SHRIMP 13
Gulf shrimp, kimchi purée, basil, navel Thai chili

HAND CRANKED SAUSAGE BOARD 11
rotating sausage, pickled vegetables, mustards, pretzel baguette

DEVILED HUEVOS 9
Swiss cheese, ballpark mustard, bread and butter pickles, country ham

POUTINE 10
duck confit, curds, duck gravy, rosemary

SMOKED TOMATO SOUP 5
San Marzano tomatoes, ginger, preserved lemon, basil

SWEET CORN SOUP 7
mushroom, brown butter, Espelette, tiny popcorn

Handheld

substitute brussels, mac n cheese or carrots 4

SMOKED TURKEY BLT 13
Jamison B. cracked wheat, smoked turkey, crisp bacon, butter lettuce, tomato, roasted garlic aioli
ADD AVOCADO 2

PIMENTO CHEESE BURGER 16
8 oz grass-fed burger, pimento cheese, smoked bacon, spiced pickles, IPA mustard

SMOKED ROAST BEEF SAMMIE 14
warm brioche, cold roast beef, frisee, arugula, mushrooms, Boursin, shallot dressing

BASIC BURGER 13
double patty, ballpark mustard, American cheese, red onion, BnB pickle

FRIED CHICKEN SANDWICH 12
Martin's potato roll, bibb lettuce, tomato, pickled onion, honey hot

SMOKED SAUSAGE 13
Jamison B. brioche roll, pepper jelly, celery root slaw, pickle spear

FARMED & FORAGED

KALE + APPLE 12
early apple, red onion, cornbread, cherries, cider vinaigrette

FARMHOUSE SALAD 10
gem lettuce, snow peas, radish, tomato, soft herbs, mustard vinaigrette, rye croutons

STEAK SALAD 16
arugula, bleu cheese, beech mushrooms, sirloin, roast shallot dressing

BIBB SALAD 12
mango, spiced pecans, red onion, heirloom tomato, benne seed vinaigrette

proteins available: grass-fed sirloin 7 blackened chicken breast 6 tea smoked tuna 8 grilled shrimp 6

PLATES

MAUD'S FRIED CHICKEN 19
48-hour brine, potato starch, honey hot sauce

GRILLED WAHOO 19
toasted farro, smoked tomato, bosc pear, tomato water, cucumber, opal basil

GROUPE TACOS 16
charred tortilla, pickled cabbage, corn pico de gallo, avocado, cilantro, citrus salad

ROASTED BEET "REUBEN" 12
rye bread, red beets, sauerkraut, smoked Swiss, thousand island dressing

CHICKEN AND BISCUITS 15
roasted chicken, snap peas, carrots, fennel, lemon, tarragon, mint, radish, frisee

TEA SMOKED TUNA 23
jasmine tea, Carolina gold rice, cashew, ginger, pole beans, soft herbs

SHARE

FRENCH FRIED POTATOES 7
garlic, rosemary, tarragon aioli

BRUSSELS SPROUTS 8
sherry, maple, benne seed, cured egg yolk

MAC AND CHEESE 11
campanelle pasta, Gruyère, lemon, thyme, panko

CARROTS 9
charred heirloom carrot, fermented honey, labneh, cilantro, hazelnuts

ROASTED VEGETABLES 9
seasonal selection, Kalamata aioli, basil, oregano

