SHARED APPETIZERS SERVED
TRIPLE FRIED DUCK FAT FRIES 110 minute egg-cold béarnaise
SALTY SOW CHARCUTERIE BOARD with all the fixin's

SHARED SALADS
ROASTED ORGANIC BEETS Goat Cheese & pistachio vinaigrette
BRUSSELS SPROUT CAESAR SALAD candied almonds, dried cranberries, Caesar dressing

ASSORTED SIDES TO BE SERVED
COLLARD GREENS smoked ham hocks, pot licker
CRISPY BRUSSEL SPROUT LEAVES golden raisins, pecorino
MASHED YUKON GOLD POTATOES neck bone gravy

CHOICE OF ENTRÉE
MILK BRAISED PORK BUTT with white beans, escarole & Pecorino
BEEF SHOULDER ROAST mashed potatoes, root vegetables
BLACKENED REDFISH with smoked plum tomatoes, quinoa & lentils and lemon butter
CANDIED PORK BELLY collard greens, soy balsamic syrup
PETITE BONE IN FILETS mushroom, bone marrow red wine sauce

*VEGETARIAN OPTIONS/ CHEF VEGETARIAN SELECTION AVAILABLE AS ENTRÉE

CHEF SELECTION DESSERT BOARD