

SOCIAL

- CHARCUTERIE BOARD** | H&E charcuterie, daily cheese, accompaniments, house bread **30**
- MEAT AND CHEESE BOARD** | daily meat, daily cheese, accompaniments **15**
- BREAD BOARD** | H&E fresh baked bread, H&E cracker, featured butter, seasoned oil **9 VG**
- GEORGIAN EGG AND CHEESE BREAD** | peppadew cheese, feta, soft baked egg **12 VG**
- HOUSE FLATBREAD** | pesto, roasted butternut, feta, bacon, balsamic reduction **12**
- OLIVE ASSORTMENT** | **5 VG VN GF DF**

GARDEN

- FRIED BRUSSELS SPROUTS** | maple aioli, spiced walnut, red onion **11 VG GF DF**
- KALE SALAD** | roasted butternut, blue cheese, walnut, dried blueberries, maple dressing **13 VG GF**
- GRILLED CAESAR** | romaine hearts, parmesan, crouton, cured egg, rosemary caesar **9 VG**
- BEET SALAD** | local beets, burrata cheese, red onion, herb vinaigrette, balsamic **13 VG GF**
- BAKED BRIE** | phyllo dough, sour cherry jam, local vanilla bean honey, grilled bread **15 VG**
- ROASTED MUSHROOMS** | cauliflower, whipped herb butter, crispy garlic, lemon zest **14 VG GF**

There will be a \$4 split plate charge for any menu item

VG - Vegetarian **VN** - Vegan **GF** - Gluten-Free **DF** - Dairy-Free

Certain items may be cooked to a specified temperature. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.

SEAFOOD

- SCALLOP** | red beet risotto, golden beets, garlic chips, balsamic reduction **42 GF**
- CRAB RAVIOLI** | roasted pumpkin cream, garlic, pumpkin seeds **22 DF**
- LOBSTER MAC** | bacon, peppadew cheese, truffle bread crumb, basil **15**
- CRAB CAKE** | jumbo lump crab, sunflower salad, whole grain mustard remoulade **19 DF**
- ORA KING SALMON** | chorizo cream, peas, horseradish mashed potatoes, snap pea salad 3 oz **15 GF**
6 oz **30**

MEAT

- JAPANESE FRIED CHICKEN** | grilled broccoli, sweet soy, kimchi mayo, green onion, sesame **20 DF**
- PORK TENDERLOIN** | rutabaga apple hash, carrot puree, spinach, apple cider **30**
- RIBEYE** | 12 oz coffee rubbed, horseradish mashed potatoes, roasted mushrooms and cauliflower, spicy hollandaise **45 GF**
- FILET** | gremolata, fried potato, parm cream, sweet soy, shiitake 4 oz **24 GF**
8 oz **47**

Local Farm Partners

- Richland Gro-Op - Produce
 Everleaf Aquaponics - Microgreens and Produce
 Draper's Apiary - Honey
 Jeff Wilkinson - Shiitake Mushrooms
 Homestead Springs - Berkshire Pork
 Shagbark Seed and Mill - Grits

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