

starters

pimento cheese /10

house made pimento spread and pickled vegetables served with toast points

roasted buffalo cauliflower /10

flash fried cauliflower served with a vegan ranch dipping sauce

charcuterie /27

wild boar sausage and assorted cured meats accompanied by select cheese and house pickled vegetables

from the garden

quinoa bowl /14

tri color quinoa, peppadew corn salsa, tomatoes, english cucumber, avocado, cilantro

spiced pecan and apple salad /14

granny smith apples and candied pecans with bibb lettuce, house champagne vinaigrette, feta cheese

farro salad /14

farro piccolo with roasted sweet potatoes, dill, and goat cheese

ratatouille salad /14

roasted eggplant puree, confit tomatoes, garden vegetables, pesto, and roasted shallot vinaigrette

heirloom tomatoes, fennel & arugula /14

marinated heirlooms, shaved fennel & arugula tossed in lemon and white wine truffle, grilled radicchio

sides

bacon /3	seasoned fries /3
chicken /5	three bean succotash /5
shrimp /8	side salad /5
boar sausage /6	seasonal vegetable /4
	collard greens /4



shrimp & johnny /12

shrimp sauteed with roasted garlic and tomato over a chive and bacon johnny cake

gumbo /10

smoked chicken, wild boar sausage, and blackened shrimp

southern comfort

osso buco /28

pork shanks slow braised with vegetables, white wine, and broth over polenta

smoked chicken /25

hickory smoked half chicken, buttermilk biscuit savory bread pudding, shaved fennel

the chop /32

bone in pork chop, ginger whipped sweet potatoes, roasted brussel sprouts, rosemary port reduction

beef tenderloin /32

FCR grilled beef tenderloin, blackberry bordelaise, herb roasted potatoes, seasonal vegetables

from the sea

seared scallops /28

deep sea scallops served over pork belly stewed red lentils

fresh catch /MP

served with garlic sauteed baby kale, mushrooms, couscous, and roasted red pepper coulis

loaded chips /11

house made kettle chips, smoked pork, caramelized onions, peppers, cheddar mornay, pimento cheese

mushrooms florentine /10

baked mushroom caps filled with spinach and mozzarella

wild boar kabobs /10

wild boar sausage and seasonal vegetables skewered and glazed with sriracha and local bee hill farms honey

pasta

papardelle bolognese /20

ground pork & vegetables in rich sauce with fresh spinach and finished with bechamel

lasagna /18

four cheese white lasagne layered with bechamel and topped with seasoned bread crumbs

mac n cheese /15

cavatappi pasta and cheddar mornay served with collard greens

handhelds

tacos /12

du jour

uptown cuban /14

smoked pork, pit ham, housemade pickles, and swiss with colmans mustard aioli on grilled ciabatta

portobello sandwich /14

beer braised portobello, roasted veggies, basil aioli, caramelized fennel, sun-dried tomato whipped feta

uptown burger /14

FCR smash burger, pulled pork, pimento cheese on toasted sourdough