

## FOR THE TABLE

**Fry Bread | 12 GF**

Roasted Tomato & Basil Pistou, Farmstead Cheese, Cornmeal

**Hoecakes | 12 GF**

Shaved Green Tomatoes, Bacon, Smoked Ham Mousse, Salsa Macha

**Larb Collard Dumplings | 9 GF**

Laos Spiced Pork, Herbs, Shallot, Soy Sugar Cane Vinegar

**Birria Hand Pie | 14**

Braised Beef Birria, Oaxaca Cheese, Chile Aju

**Black Eyed Pea Falafel | 10**

Tomato Salad, Garlic Hummus

**West Indies Shrimp Tostada | 15 GF**

Citrus, Lettuce, Garlic Spread, Corn Tortilla

**Hamachi Sashimi Gado Gado | 15 GF**

Bok Choy, Sweet Stem Broccoli, Snap Pea, Boiled Egg, Fried Shallot, Garlic Chip, Kaffir Cashew Butter

**Szechuan Wings | 18 GF**

Szechuan & Sesame Marinated Chicken Wings, Cashews

**Nutty Goat Flatbread | 15**

Pecan Butter, Arugula, Prosciutto, Aged Goat Gouda, Figs, Black Pepper Dressing, Toasted Shallots

**Lamb Salad | 15 GF**

Shaved Corned Lamb Leg, Greens, Radish, Thai Dressing

**Farmer Ricky's Snack Board | 25 GF**

Deviled Eggs, Pimento Cheese, Smoked Ham Mousse, Blackened Chips, Pickled Dilly Beans, Farm Veggies, Miso Herb Buttermilk Dip

*\*No Substitutions\**

## MAINS

**Market Fish of Day | Market Price GF**

Fried Hunan Style, Farm Veggies, Sweet & Sour

**Butter Poached Lobster Tail | 50**

Butter Poached Lobster Tail, Roasted Tomato & Basil Pistou, Angel Hair Pasta, Lobster Buerre Monte

**Butter Chicken | 28 GF**

King's Table Farm Chicken, Makhani Curry, Chickpeas, Spiced Cucumber Yogurt, Cilantro, Carolina Gold Rice

**Beef & Spring Vegetables | 34 GF**

Jerkins Braised Short Rib, Roasted Carrots & Shallots, New Potatoes, Cilantro, Green Onion, Basil, English Peas, Bean Sprouts, Asparagus

**Wagyu Burger | 20**

9 Line Farms Wagyu Patties, Roasted Maitake Mushrooms, Caramelized Onions, Smoked Gruère Cheese, Mighty Mayo, House Mustard

**Beef & Broccoli | 37 GF**

Jerkins Ribeye, Sweet Stem Broccoli, Sesame Shoyu, Sesame Seeds, Carolina Gold Rice

**Pepper Crusted Filet | 40 GF**

6oz Filet, Cacio e Pepe Farrotto, Bordelaise

**Smoked Pork Chop | 26 GF**

Bone In Pork Chop, Caramelized Onions, Red Eye Gravy, Mashed Potatoes

## ADD-ONS

**Sides**

Mashed Potato | 8 GF

House Cut French Fries | 8

Truffle Fries with Parmesan Reggiano | 10

Cacio e Pepe Farrotto | 10 GF

Carolina Gold Rice | 8 GF

Furikake Sweet Stem Broccoli | 8

Ginger Miso Braised Greens | 8 GF

Side Beet Salad with Goat Cheese, Citrus, Pistachio, Honey Truffle Vinaigrette | 10 GF

**Farms & Purveyors We Partner With**

**Green Arrow Field Organics**, *Westville, FL*

**Kings Table Farms Chicken**, *Ponce de Leon, FL*

**Jerkins Angus Farm**, *Bristol, FL*

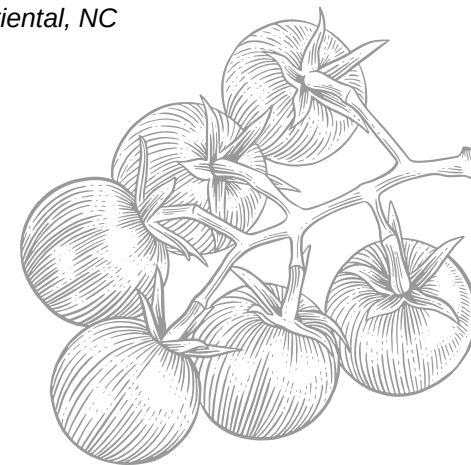
**Register Family Honey Farm**, *Freeport, FL*

**9 Line Farms, 100% Full-blooded Wagyu**, *Bonifay, FL*

**Working Cow Dairy Farm**, *Slocomb, AL*

**Panhandle Organics Mushroom**, *Ponce de Leon, FL*

**Tidewater Grain Company**, *Oriental, NC*



*Bitterroot*

Menu prices reflect cash transactions

20% gratuity may be added to parties of 6 or more

**Executive Chef: Chadwick Donelson**

**Sous Chef: Dustin Gentry**

\*Consuming raw or undercooked meat, poultry, shellfish, seafood, and eggs, may increase Your risk of foodborne illness.