

# DINNER

## SOUP & SALAD

### **Soup du Jour | Market Price**

### **Goat Cheese Caesar | 15**

Onion, Tomato, Egg, Crouton

### **Roasted Beet | 15**

Goat Cheese, Pistachio, Orange, Honey Truffle Vinaigrette

### **Burrata & Pickled Pear | 15**

Olive, Onion, Cucumber, Tomato, Hot Honey Chili Crunch Vinaigrette

### **Grain Bowl | 15**

Beans, Grains, Cherry, Almond, Shoyu Vinaigrette

### **Mixed Greens | 15**

Tomato, Onion, Fried Shallots, Blue Cheese Dressing

## SALAD ADD-ONS

Chicken + 10

Salmon + 20

Filet + 30

Grilled Shrimp + 16

Wagyu + 40

Tofu +10

Butchers Cut + Market Price

## SMALL PLATES

### **Milk & Honey | 15**

Burrata, Tupelo Honey, Pistachio, Crostini

### **Deviled Eggs | 14**

Celery, Onion, Caper

### **Garlic Hummus | 12**

Garlic, Cauliflower, Za'atar

### **Tasso Mousse | 16**

Black Pepper, Crostini

### **Birria Hand Pie | 16**

Beef, Cheese, Chilis

### **Nutty Goat Flatbread | 15**

Pecan, Arugula, Prosciutto, Goat Gouda, Fig

### **Bacon Pimento Dip | 13**

Jalapeno, Cheese, Crostini

### **Chips & Dip | 6**

French Onion, Salt & Vinegar Chips

### **Arancini | 14**

Risotto, Caramelized Onion, Pesto Aioli, Parmesan

### **Szechuan Wings | 18**

Sesame, Cashews

### **Truffalo Wings | 18**

Truffles, Buffalo Sauce, Blue Cheese

## ENTREES

### **Butchers Cut | Market Price**

Broccolini, Cauliflower Mash, Chef's Sauce

### **Broken Lasagna | 26**

Bolognese, House Pasta, Ricotta

### **Kari Salmon | 38**

Soy Glazed, Bok Choy, Shitake, Carrots, Ginger, Coconut Milk, Bali Curry, Risotto

### **Chicken Parmesan | 28**

Panko & Parmesan Breaded Chicken Breast, Marinara, Mozzarella, Basil Pistou, Angel Hair Cacio e Pepe Pasta

### **Shrimp & Dumpling | 28**

Seared Shrimp, Chorizo, Cabbage, Pico, Goat Cheese, Black Garlic Chipotle Salsa, Masa Dumpling

### **Pepper Crusted Filet | 45**

Caulimash, Broccolini, Bordelaise

### **Picanha | 49**

Wagyu, Confit Potatoes, Castelvetrano Olives, Capers, Zucchini, Chimichurri

### **Wagyu Burger | 20**

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

\*Add Truffle Fries for \$10

## SIDES

+ Add Harbison Fondue to any side for 16

Caulimash | 8

Furikake Broccolini | 8

French Fries | 8

French Fries with Truffle & Parmesan | 10

Beef Fat Potatoes | 8

Za'atar Cauliflower | 8

### **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, Full-blooded Wagyu,**  
*Bonifay, FL*

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

*Bitterroot*

Menu prices reflect cash transactions

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

**Executive Chef: Chadwick Donelson**  
**Chef de Cuisine: Dustin Gentry**

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