STARTERS & SHARES

GARDEN SALADS

CHEF'S TASTING SET	88
Four-Course Dinner	
Premium marked items \$10 supplement.	
Not included on set menu.	

WINE PAIRING ADD-ONS 2 Glasses +45 | 3 Glasses +55

CHEESE & CHARCUTERIE BOARD	42
24 months Aged Parma Ham	
Seasonal Terrine - Housemade	
Bacon Jam - Housemade	
Pimento Cheese	
Truffle Burrata, Pickles & Mustard	

Classic Buttermilk Biscuits v Honey Butter, Housemade Jam	12
Avocado Toast v Multigrain Toast, Radish, Ricotta, Pickled Shallot, Fennel	16
Fried Green Tomato & Crispy Pork Belly Pimento Cheese, Smoky Tomato Jam, Frisée Pickled Lemon Vinaigrette	18
Deviled Eggs GF Dill, Chives, Smoked Trout Roe	14
Aged Ham & Arugula Flatbread Oregano, Whipped Ricotta, Parmesan, Spiced Honey	22
Popcorn Shrimp Brown Butter, Bacon Salt, Smoked Jalapeño Aioli	18
Crab Cake Lump Crab, Creole Beurre Blanc, Cold-Pressed Pickles	28
The Wedge GF	18

Lump Crab, Credie Beurre Bianc, Colu-Presseu Pickies	
The Wedge GF	18
House-Smoked Pork Belly, Butter Lettuce, Charred Corn	
Tomato, Avocado, Housemade Buttermilk Ranch	
Butter Lettuce & Grilled Mango Salad VEGAN/G	F 18
Char-Grilled Mango, Smoked Pecans, Tomato, Onion	
Benne Seed Vinaigrette	
Smoked Salmon Carpaccio GF	32
•	32
Avruga Caviar, Feta Cheese, Dill, Roasted Fennel Puree	
Fried Capers, Gouda Cheese	

THE CHICKEN COOP

Chicken & Waffles ★ Honey Hot Sauce, Chilled Spiced Watermelon Cheddar Waffle, Bourbon Maple Syrup	48
Hickory Smoked Young Hen GF ★ White Bean Stew, Grilled Lemon	58
Lewellyn's Fine Fried Chicken 1/2 of our Famous Bird, Honey Hot Sauce - available gluten-free -	38
The Whole Bird Honey Hot Sauce, Chilled Spiced Watermelon Cheddar Waffle, Bourbon Maple Syrup	78

DRY AGING PROGRAM

In-House 14-Day Bourbon Aged Steak 500g per serving	
US Prime Ribeye	168
Phoenix Full Blood Wagyu Striploin	188

Smoked Pork Ribs GF Hickory Smoked, Homemade Cider Mop	46
Scallop & Chorizo Pasta Fettuccine, Scallops, Chorizo, White Wine, Garlic Bottarga, Arugula, Balsamic Chili Oil	39
Pan Seared Cod Fish GF ★ Wilted Spinach with Rum Raisin, Pine Nuts Burnt Onion Puree, Basil Oil	42
Shrimp & Grits Seared Shrimp, Roasted Tomato, Aged Country Ham Red Onion, Stone Ground Polenta, PBR Jus	39
Lobster Mac & Cheese * Whole Lobster, Five Artisanal Cheeses	79
Prime Ribeye ★ Truffle Fries, Harissa Butter, Escabeche Onion Garden Greens, Bourbon Peppercorn Jus	88
Kurobuta Pork Belly GF ★ Blackened Seasoning, Homemade Boursin Cheese Stuffed Endive, Brown Sugar Vinegar Glaze	48

SIDES

MAINS

Mac & Cheese v	14	Skillet Cornbread
Five Artisanal Cheeses, Crispy Herb C	rust	Sharp Cheddar, Bacon
Loaded Brussels	18	Jalapeño, Honey Butter
Spiced Honey, Chipotle Aioli		Classic Mashed Potatoes
Feta, Cheese Bacon		Fresh Chives

10 Grilled Broccolini v 18 Miso Tahini, Grilled Pimento Almond Crispy Halloumi House Fries Truffle Fries Add \$5 10 10 House-made Buttermilk Ranch, Bacon Salt

GF - GLUTEN-FREE / V - VEGETARIAN

Prices are subject to 10% service charge and prevailing Goods and Services Tax Set menu may not be combined with any other offer or promotion. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Kindly notify our team of any allergies or dietary restrictions. Please note that we are serving Purezza Water at \$3++ per person.

