

CHILLED	bear creek beef tartare *, savoy cabbage, chili, burnt garlic, oregano	19
	alabama shrimp, blood orange, bravo radish, togarashi, shiso	19
	wavelength oysters, flowering dill mignonette, benne oil	25
	yellowfin tuna, lemon verbena shoyu, green tomato	31
FIRST	pimento cheese, pie crust, cucumber, sweet & sour, onion, peanut	16
	autumn lettuces, honey crisp apple, blue cheese, black walnut, golden raisin	17
	fried carolina gold rice, pork belly, pepper jelly, carolina bbq	20
	benton’s country ham, sweet potato, candied orange, puffed rice, szechuan	23
	roasted delicata squash, miso caramel, pecan, sequatchie cove coppinger	19
	divine pine oysters, country ham & ‘nduja butter, lime	31
SUPPER	mississippi catfish, sunchoke, fennel, cabbage, vadouvan	42
	joyce farms chicken breast, maitake, brioche, sour garlic	39
	bear creek heritage pork *, golden beets, kale, salsa macha, peanut	43
	jerk shrimp & grits, hominy, green tomato, burnt scallion	37
	bear creek strip steak *, sprouted cauliflower, smoked garlic, peppercorn	53
	gulf swordfish, candy roaster squash, clams, breadcrumb, dill	45
	bear creek dry-aged ribeye *, horsey sauce	MKT
SHARE	buttermilk cheddar biscuits	8
	heritage cornbread	12
	farro, butternut squash, sweet potato, pepitas	12
	a plate of southern vegetables	30