FROM THE GARDEN

Green Salad

Rainshine Family Farm salad greens, radish, carrot, cane vinaigrette 8

Broccoli Salad

chilled roasted broccoli, pickled grapes, savory granola, red onion, goat feta, tahini dressing 12

Wedge Salad

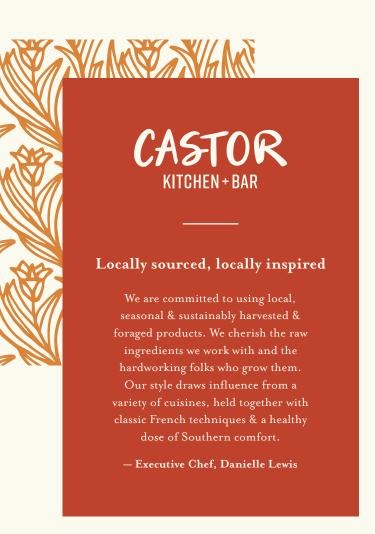
iceberg, smoked bacon, apples, roasted shallot vinaigrette, Rogue blue cheese 14

Beet Salad

oranges, red onion, housemade ricotta, toasted hazelnuts, white balsamic vinaigrette 13

+Add cheese to any salad 4

Rogue Creamery blue cheese / Cypress Grove chèvre OR goat feta



MAIN DISHES

Shrimp & Grits

white cheddar-North Carolina grits, holy trinity, bacon-garlic pan sauce, toasted hazelnuts, scallions 28

Filet Mignon

crispy potatoes, roasted carrots, red wine braised shallots, cabernet demi-glace 36 + Add Rogue Creamery blue cheese 4

Fall Vegetables & Lentils

brown butter vinaigrette, sweet potatoes, brussel sprouts, grilled leeks, dried cranberries, Cypress Grove chèvre croquette 24

Pork Chop

brined & grilled pork chop, white cheddar grits, braised collards, apple-cane mostarda 29

Cassoulet

confit duck leg, pork sausage, smoked bacon, slow cooked white beans, mirepoix, tomatoes, breadcrumbs 33

Fish

wild caught from the Oregon Coast, brussel sprouts, marinated white beans, grilled leeks, lemon buerre blanc market price

SIDES

Bread & Butter

New Morning Bakery bread, whipped butter, Jacobsen sea salt 5

White Cheddar Grits

North Carolina grits, white cheddar, scallions 6

FOR THE LITTLES

Available for ages 13 & under. Served with seasonal vegetables and pommes frites. Choice of:

Filet Mignon 15

Fried Shrimp 13

Butter Noodles 10

An automatic gratuity of 20% will be added to all checks, including split checks, on parties of 8 or more.