

BOUNTY



BROAD

Daily Soup Du Jour

8.95 Cup

Crisp Brussel Sprouts | 16.95

Pickled Cranberries, Toasted Almonds, Onion Chips, Bacon Crumbles, Walnut Aioli

Bounty Salad

Local Lettuces, Pickled Farm Egg, Red Beets, Slivered Shallot, Spiced Pecans, Feta Cheeses, Raspberry Vinaigrette

10.95 Small 16.95 Large

Four Selection Artisan Cheese Plate | 18.95

Seasonal Quick Pickles, Homemade Fruit Preserves, Toasted Points

Four Selection Whole Muscle Charcuterie Plate | 22.95

Tinybomb Grainy Mustard, Gherkins, Toasted Points

House Cut Pommes Frites

Smoked Bacon, Chèvre, White Cheddar, Chopped Scallions, Green Goddess Creme Fraiche

12.95 Small 18.95 Large

House Braised Collard Greens

Ham Hock, Crystal Hot Sauce, Cider Vinegar, Green Tomato Chow Chow

10.95 Small, 15.95 Large

Lavender Accented Risotto

Fresh Herbs, Shaved Pecorino

10.95 Small 15.95 Large

Grilled Chicken Wings | 18.50

House Dry Rub, Buttermilk Blue Cheese Dressing, Apple Fennel Slaw

Fried Gulf Oysters | 18.50

Hanna Farms Cornmeal Crusted, Lemon, House Remoulade

ENTREES

WHITE WINE POACHED CHILEAN SALMON | 32.95

Fresh Dill Maitre D'butter, Hannah Farms Arkansas Basmati Rice Grits

AWARD WINNING VEGETARIAN EGGPLANT LASAGNA | 26.95

Makhani Marinara, Whole Milk Mozzarella, Basil Chips, Shaved Pecorino

HALF ROASTED SPRINGER MOUNTAIN FARMS CHICKEN | 28.95

Lavender Risotto, Smoked Heirloom Tomato Vinaigrette

HAND CUT 14OZ NEW YORK STRIP | 43.50

Asher Blue Pomme Purée, House Worcestershire

RED WINE BRAISED BERKSHIRE PORK SHANK | 38.75

Smoked Gouda Cheese Grits, Stewed Collard Greens, House Jus

MOROCCAN SPICED LAMB | 37.50

Rib Confit, Chimichurri, House Hummus, Arugula-Pecorino-Cashew Salad, Sherry Bacon Vinaigrette

DESSERT

KEY LIME PIE | 7.25

Graham Cracker Crust, Key Lime Creme Fraiche

CHOCOLATE CREAM PIE | 7.25

Local Honey Chantilly Cream

DINNER

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