

Chef's Garden



WELCOME COCKTAIL

THE SPREAD

whipped pimento cheese, local charcuterie, house-made pickles, fresh-baked breads, seasonal jam, sugar cane butter, local honey

RED & WHITE WINE FOR THE TABLE

FALL GARDEN SALAD

roselle buds, seminole pumpkin, marinated farmers cheese, garden herbs, charred citrus, herb oil

WAGYU SPINALIS

american wagyu, shio kogi, confit potato, pepper jam, charred sweet onion, onion ash

TART

purple sweet potato, local persimmons, benne seed candy, avocado ganache, cane syrup

