

SAMPLE MENU. ITEMS SUBJECT TO CHANGE BASED ON SEASONALITY AND AVAILABILITY.

— LITTLE BITS —

**Domestic Cheese Board**

Green Hill, Coppinger, Shakerag Blue,  
Barely Buzzed, Sage Derby, Cajun John  
•12 per person

**Crispy Barbeque Oysters**

Celery, Thyme,  
Blue Cheese Relish. •12

**Appalachian Lunchable**

Deviled Eggs, Pickled Shrimp, Benne  
Seed Bacon, Smoked Gouda Cheese  
Spread, Wheat Crackers, Angel Biscuits,  
Country Ham, Kitchen Sink Compote,  
Pickled Vegetables • 18

**Creamed Endive Potato Soup**

Citrus Marinated Scallop, Truffle Oil • 10

**Wild Mushroom "Toast"**

King Trumpet, Shiitake, Oyster Mushrooms,  
Brioche, Grana Padano, Truffle Cream • 10

— THE GARDEN —

**Garden Salad Crudité**

Every Vegetable In The Garden, Green  
Goddess Dressing • 9

**Warm "Caesar" Salad**

Endive, Frisee, Grana Padano, White  
Anchovies, Croutons • 9

**New Ambrosia Salad**

Gala Apples, Pears, Pomegranates,  
Grapes, Goat Cheese, Warm Maple  
Pecan Vinaigrette • 9

**Charred Broccoli Salad**

Oranges, Cranberries, Feta, Honey Pistachio  
Dressing • 10

— FARMERS & FISHERMEN —

**\*Bacon Wrapped Scallops**

Marinated Artichoke, Ginger Risotto,  
Pickled Wild Mushrooms • 34

**\*Black Angus Burger**

SSU Egg, Bacon & Onion Jam, House  
Pickles, Fat Fries • 15

**The Vegetable Platter**

Mushroom Risotto Stuffed Squash,  
Topped with SSU Egg, Cauliflower &  
Ritz Cracker Casserole, Roasted Beet  
& Brussels, Pesto  
Goat Cheese • 26

**Steelhead Salmon**

Preserved Lemon Garden Slaw,  
Candied Fennel Pernod Risotto • 27

**\*Whole Roasted Trout**

Preserved Lemon, Collard Greens, Seafood  
Bisque, Fingerling Potatoes, Black Eye Peas,  
Pork Jowl • 25

**\*Cast Iron Beef Tenderloin**

Twice Baked Potato, Seasonal Veggies,  
House Steak Sauce • 38

*Consumer Advisory*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*