

provenance

starts + shares

embered oysters 12
spring garlic, herbs, green peppercorn

potato soup 9
kennebecs, sour cream, chive

crispy rilette 12
honey mustard, endless sun, radish

sweet and sour chicken lettuce wraps 13
bibb, herbs, pickles

arugula salad 11
ham, egg, boulted crouton

nc cheeses and charcuterie 24
goat lady, prodigal farm, house ricotta, sausage and country terrine

bread bowl 9
seeded sourdough, biscuit, crackers, honey butter

chickadee mizuna salad 11
mixed radishes, green goddess, cured egg

mains

day boat scallops 31
gnocchi, asparagus, onion

buttermilk chicken 23
leek, red bliss potato, fines herbs

black bass 31
topneck clam, rice midlins, chorizo, alium

venison fettuccine 25
pumpnickel, oyster mushroom, tokyo cabbage

bone-in pork chop 30
oats, sweet potato, peanut

brasstown beef skirt 32
spinach, mushroom steak sauce, marrow hollandaise, potato

guest tasting menu

a custom menu tailored to your preferences

all dietary restrictions welcome. we respectfully request the entire table participate.

three course 45
75 with pairings

five course 75
125 with pairings

eight course 110
190 with pairings

Executive Chef · Owner / Teddy Klopf
Operations Manager / Alison Henry
Chef de Cuisine / James Miraglia

consuming raw or undercooked meat and eggs may increase your risk of foodborne illness