

firsts	roasted olives	8
	castelvetrano, picholine & niçoise with herbs & garlic	
	...	
	pimento dip	8
	roasted red peppers, 2 cheddars & grilled whole wheat flatbread	
	...	
	cornmeal hushpuppies	6
	bread & butter pickles & 3 dipping sauces	
	...	
	crispy dragon creek oysters	13
	shaved winter fennel, torn spearmint & creamy slaw dressing	
soups	jerusalem artichoke	11
	pork sausage meatballs, pecorino romano & italian parsley 2 ways	
	...	
	butternut squash	12
	path valley apples, spiced pumpkin seeds & crushed amaretti cookies	
greens	escarole "caesar"	11
	deviled farm egg, parmesan croutons & marinated white anchovies	
	...	
	local beet variations	11
	sheep's milk feta, fresh dill, toasted pine nuts & greek yogurt vinaigrette	
	...	
	mixed local baby greens	9
	freshly picked herbs, shaved parmesan cheese & balsamic vinaigrette	
...		
	shaved brussels sprouts & apple	12
	anson mills farro, black walnut, blue cheese & bacon wrapped dates	
	add grilled amish chicken breast	5
	add garlic & thyme roasted royal trumpet mushroom	4
	add pan roasted & sliced hanger steak*	6
	vermilion	
	chef anthony chittum	
	sous chefs daniel hahndorf & matthew hess	
	general manager dave hammond	