

## **Mother's Day Menu**

### ***First Course***

#### **Bacon Jam**

chives, baguette

#### **Farmer Dan's Wedge**

bibb, oven dried tomatoes, lardons, candied walnuts, buttermilk dressing

#### **NC Shrimp**

smoked cajun beurre blanc, soy sorghum glaze, garlic confit, country loaf

#### **Venison Carpaccio**

bourbon mustard, coriander, shallot, cured yolk, pickles

#### **Pimiento Cheese**

country ham, tomato jam, chives

#### **Local Greens**

bibb & arugula, radish, local asparagus, apples, NC strawberry vinaigrette, parmesan

#### **Dashi Braised Pork Checks**

crushed fingerlings, yuzu pan sauce, pickled ramp

#### **Gazpacho**

strawberry, watermelon, mint aioli, candied fennel, coriander

### ***Second Course***

#### **NC Trout**

pappardelle, turnips, tomatoes, local greens, apple-ginger mostarda

#### **Shrimp and Grits**

okra, tomatoes, lunchbox peppers, house chorizo

#### **Monk Fish**

smoked farro, house chorizo, brussels, local greens, fermented pepper jelly

#### **Chicken**

smoked soubise, pickled beets, roasted carrots, fingerlings, greens, shiitake pan sauce

#### **House Pasta**

confit yolk, oven dried tomatoes, pickled carrots, greens, cured egg, balsamic reduction

#### **Scallops**

maque choux, pecan romesco

#### **6oz filet**

fingerlings, pickled carrots, okra, crispy shallot, kimchi butter, veal jus

### ***Third Course***

**Cheesecake/Chocolate Ganache/Carrot Cake**