

PLEASE SHARE

Pimento Cheese

bacon jam and toasted
white bread 7

Shell Bean Hummus

anchovy cream and caper 7

American Cheese Plate

selection of local cheeses
and embellishments 14

Butcher Plate

house made pickles, mustard
and baguette 14

EXECUTIVE CHEF

MATTHEW MCCLURE

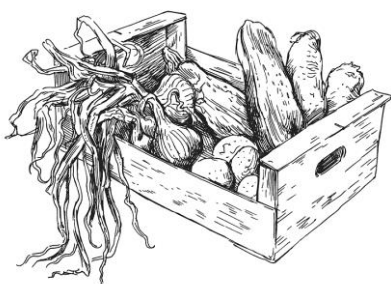
Semifinalist “Best Chef: South”
2017 James Beard Foundation Awards

The People’s Best New Chef Midwest
2015, *Food & Wine*



@MatthewrMcClure

7.24.2017



THE BEGINNING

Mixed Lettuce

spiced black walnuts and sorghum vinaigrette 7

Farmer’s Salad

tomatoes, peaches, cornbread and fresh cheese 9

25 Minute Egg*

avocado, summer squash and cured pork 9

Heirloom Gazpacho

cantaloupe and chile oil 8

Ricotta Cavatelli

roasted shiitake, sweet pea and parmesan 13 / 25

Smoked Pork Belly

pickled carrots, peanuts and pepper jelly 12

Grilled Quail

long roasted squash and herbed yogurt 12

SUPPER TIME

House-Made Campanelle

sweet corn, soybean and basil 24

Pan Roasted Swordfish

eggplant, green beans and romesco 27

Seared Diver Scallops

zucchini, watermelon and field peas 28

Madras Panisse

beet puree, okra and apricot mostarda 19

FROM THE WOOD FIRE

Pasture-Raised Local Chicken

spiced cabbage, crispy potatoes and dill 26

Berkshire Hog Chop*

creamed corn, grilled peaches and crispy squash 29

Hive Burger*

pimento cheese, tomato jam, b&b pickles and fries 16

Beef Ribeye*

charred onion, fennel and potato 29

EAT YOUR VEGETABLES 6

Charred Broccoli parmesan and shallots

Roasted Squash harissa aioli

Rice Grits chile herb butter

We’d like to give special thanks to our local partners.

*Consuming raw or undercooked eggs, fish, pork and beef may result in foodborne illness.