The Barn at Blackberry Farm

Black River Ossetra Caviar* · *$180 · one ounce*
Housemade Potato Chips, Crème Fraîche and Chives

Charred Endive Salad
Apple Butter, Turnips, Walnut Oil, Scallion Vinegar and Mountain Moo Cheese

Winter Citrus Salad
Marinated Mandarins, Benne Seeds, Spiced Pistachios and Foie Gras

Hickory King Grits
Smoked Carrots, Black Pepper, Pine Bud Syrup and Parmesan

Crab and Laurel Aged Rice
Bergamot Tea Emulsion, Fennel and Chives

Wood Grilled Pork Collar
Charred Dill, Cabbage and Horseradish Onion Marmalade

Roasted JJ Farms Duck Breast*
Sweet Tea Gastrique, Winter Garden Vegetables and Foie Gras

Wood Grilled Beef Ribeye Cap*
Smoked Beets, Horseradish Béarnaise and Garden Greens

Maui Axis Venison Loin*
Baked Sea Island Red Peas, Buttermilk, Pickled Onions and Pine Glazed Venison Sausage

Banoffee Crunch Cake
Coffee Caramelized Bananas and Banana Ice Cream

Appalachian Candy Bar
Chicory Root Ganache and Peanut Butter Whiskey Ice Cream

The Barn Cheese Plate
Hawkins Haze with Blackberry Caramel
Old Amsterdam with Spiced Cherry Jam
Walnut and Pistachio Tart

optional wine pairing · $195

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