

FALL TASTING MENU

GRAINGER COUNTY TOMATO

Smoked Buttermilk Aioli, Crispy Blue Grits, Sunflower Seeds, Garden Vegetables and Herbs

F.X. Pichler · Grüner Veltliner · Loibner · Federspiel · Wachau · 2018

CRAB AND LAUREL AGED RICE

Lemon, Fennel, Chives and Bergamot Tea Emulsion

L'Aventure · Estate Cuvée Blanc · Paso Robles · 2014

COUNTRY FRIED SWEETBREADS

Marinated Muscadines, Fennel and Tomatoes

Williams Selyem · Pinot Noir · Mendocino · 2000

PINTO BEANS AND FOIE GRAS

Grilled Cabbage, Smoked Chicken Broth and Herbs

Chateau de Vaudieu · Val de Dieu · Châteauneuf du Pape · 2016

WOOD GRILLED BEEF RIBEYE

Smoked Beet Purée, Watercress and Horseradish Béarnaise

Keplinger · Sumo · Amador · 2015

SOUTH CAROLINA PEACH SORBET

Garden Blackberry Mousse and Crispy Pistachio Cake

DARK CHOCOLATE SOUFFLÉ

Caramel Ice Cream

Tasting Menu \$55

Tasting Menu with Wine Pairings \$250

The Tasting Menu Requires the Participation of the Entire Table

BLACKBERRY FARM

NORTH CAROLINA APPLE SALAD

Butternut Squash, Smoked Pecans, Chewy Apples and Preserved Garden Flowers

WOOD GRILLED SHRIMP

Smoked Crème Fraîche, Carrot Conserva, Garden Greens and Carrot Vinaigrette

GRAINGER COUNTY TOMATO

Smoked Buttermilk Aioli, Crispy Blue Grits, Sunflower Seeds, Garden Vegetables and Herbs

SALAD OF MIXED LETTUCES

Garden Herbs, Sherry Vinaigrette, Sunflower Seeds and Crispy Buckwheat

ROASTED MUSHROOM SOUP

Sourdough Croutons, Pickled Mushrooms and Thyme Oil

COUNTRY FRIED SWEETBREADS

Marinated Muscadines, Fennel and Tomatoes

CRISPY CAROLINA GOLD RICE

Egg Yolk, Guinea Hen, Garden Ferments and Pickles

PINTO BEANS AND FOIE GRAS

Grilled Cabbage, Smoked Chicken Broth and Herbs

WOOD GRILLED BEEF RIBEYE

Smoked Beet Purée, Watercress and Horseradish Béarnaise

JOYCE FARMS POUSSIN

Creamer Pea Dumpling, Chanterelle Mushrooms, Roasted Carrot and Fennel Honey Glaze

MUSCADINE GLAZED PORK LOIN

Charred Cabbage, Sweet Onions, Crème Fraîche and Pickled Ramps

BROWN BUTTER BASTED HALIBUT

Garden Potatoes, Watercress, Crispy Benton's Ham and Dill

NORTH CAROLINA MOUNTAIN TROUT

Green Tomato Consommé, Sunflower Seeds, Grilled Onions, Lemon Verbena and Crème Fraîche

HEARTH ROASTED CAULIFLOWER

Pickled Onions, Maitake Mushrooms, Pistachios and Herb Chimichurri

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

FALL DESSERT MENU

SOUTH CAROLINA PEACH SORBET

Garden Blackberry Mousse and Crispy Pistachio Cake

WARM CHOCOLATE MOUSSE

Graham Cracker Blondie and Wood Fired Ice Cream

LEMON TART

Crème Fraîche, Wild Rose Marinated Berries and Salad Burnet

GARDEN BLACKBERRIES

Peanut and Benne Seed Toffee, Lemon Thyme and Vanilla Ice Cream

CARAMEL FIG CAKE

Blackberry Port Wine Sauce and Fig Leaf Ice Cream

SPICED PUMPKIN SEMIFREDDO

Cardamom Caramel and Chicory Oatmeal Crumble

FARM SHEEP'S MILK SUNDAE

Milk Jam Cookie, Raspberry Sauce and Bee Balm Custard

TENNESSEE APPLE HAND PIE

Buttered Pecans and Pappy Van Winkle Barrel Ice Cream

THE BARN CHEESE PLATE

Blackberry Farm Magnolia

Pareggio and Cambozola

Served with Strawberry Jam

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