

SALADS & SMALL PLATES

Garden Green Salad

Shaved Vegetables, Smoked Onion Jam Vinaigrette, Toasted Sunflower Seeds
- \$16 -

Radicchio Salad

Grilled Squash, Pepita Gremolata, Pickled Apples, Kohlrabi
- \$20 -

Butternut Squash Soup

Ashe Oil, Curry Pumpkin Seeds, Fried Sage
- \$18 -

Grilled Pumpkin Burrata

Chili Crisp, Confit Tomato, Pickled Green Onion
- \$23 -

MAINS

Joyce Farm’s Guinea Hen*

Parsnip Puree, Sweet Potatoes, Marcona Almonds
- \$34 -

Wild Mushroom Risotto

Aged Balsamic, Parmesan Foam, Toasted Walnuts
- \$32 -

Pan Seared Scallops

Wild Mushrooms, Butternut Squash, Sauce Chasseur
- \$38 -

Simpson Farm’s Flat Iron*

Potato Rösti, Black Garlic Purée, Horseradish Espuma
- \$42 -

DESSERTS

Apple Fritters | \$19

Brown Sugar Molasses Ice Cream

Chocolate and Pomegranate | \$18

Pavlova, Candied Pistachios, Dark Chocolate Mousse

Southern Spice Cake | \$21

Brown Butter Frosting, Candied Pecans

S’mores Tart | \$22

Smoked Sea Salt, Graham Cracker Ice Cream

Custom Wine Pairing

3 Course Experience - \$125 per person

. *For guests on the Modified American Plan, dinner is included with your stay.

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