



FALL DINNER MENU

EXECUTIVE CHEF HOWARD STEPHENS

SMALL PLATES

TIKKA MASALA LAMB RIBS

Half rack braised lamb ribs, masala sauce, garlic rice - 26

TRUFFLE FRITES (GF)

Alba white truffle oil, Grana Padano, house-smoked ketchup (contains bacon fat; fried in 100% pure beef tallow) - 12

ROASTED RED PEPPER PIMENTO CHEESE

Naan bread - 12

SALT & PEPPER SHRIMP

Fried wild-caught Argentinean red shrimp, ginger-lime dipping sauce - 19

CHICKEN WINGS

Teriyaki OR black garlic buffalo - 19

SPINACH CON QUESO

Chihuahua cheese, Hatch chiles, tortilla chips - 14

PANCETTA PLATE

Dry-cured thinly sliced pork belly, nduja, whipped ricotta, Calabrian chili spread, Castelvetrano olives, glass bread - 24

BRÛLÉED GOAT CHEESE

Cypress Grove Purple Haze goat cheese, candied pecans, seasonal jam, brioche toast - 18

BLACK TRUFFLE GRILLED CHEESE

Pancetta, mascarpone, fontina, gruyere, gouda, griddled brioche - 16

SALADS

All salad dressings are house-made.

TIJUANA CAESAR*

Chopped romaine, house croutons, Pecorino, Caesar dressing - 16

COBB (GF)

Mixed greens, grilled chicken, whipped avocado, bleu cheese, bacon, hard-cooked egg, cucumber, grape tomatoes, green onion, red wine vinaigrette - 22

ROASTED BEET & FETA (GF)

Mixed greens, dukkah, olives, pickled red onions, citrus-honey vinaigrette - 20

JAPANESE STEAKHOUSE WEDGE SALAD*

6 oz. Brasstown beef teriyaki-glazed top sirloin, baby iceberg, furikake, grape tomatoes, pickled carrots, togarashi ranch - 29

Add Protein: Chicken +6 | Shrimp +10 | Steak* +12 | Salmon* +12

MAINS

M.O.M BURGER*

Two 5 oz. Brasstown Beef patties, American cheese, Russian dressing, shredded lettuce, chopped onion, pickles, sesame bun, truffle frites. Served medium. - 22

Add bacon +3, egg +3, pimento cheese +3

WAGYU BURGER*

8 oz. Texas Tajima wagyu patty, yuzu mayo, American cheese, togarashi vinaigrette, shredded lettuce, caramelized onions, brioche bun, truffle frites. Served medium rare - 29

VEGAN BLACK BEAN BURGER

Crushed avocado, tomato and cilantro-lime lettuce slaw, brioche bun - 19

LOBSTER ROLL

Maine lobster, butter, lemon, split-top brioche, kettle chips - 39

DENVER STEAK*

10 oz., chimichurri rojo, Brazilian black beans, garlic rice - 40

GREEK LEMON CHICKEN

Joyce Farms chicken thighs, roasted eggplant purée, feta, tzatziki, smoked Kalamata olives - 26

CHAR SIU PORK*

Grilled NC Cheshire pork collar, sweet potato purée, baby bok choy - 26

LASAGNA BOLOGNESE

Brasstown beef ragù, béchamel, Parmesan - 24

MUSHROOM RIGATONI

Wild Italian mushrooms, creamy vodka sauce, Pecorino - 22

SIDES

BABY BOK CHOY - 9

BRAZILIAN BLACK BEANS - 6

GARLIC RICE - 4

ROSEMARY POTATOES - 6

SWEET POTATO PURÉE - 6

DESSERTS

CANNOLI CHIPS & DIP - 10

MAPLE SWEET POTATO CHEESECAKE - 12

CHOCOLATE CHIP MILK CAKE - 12

APPLE TART, CARAMEL MASCARPONE - 12

Bringing your own dessert? No problem!

We just add a 2 pp fee to cover service and cleanup.



IMPORTANT DINING POLICIES

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

We are not responsible for the taste, appearance, or texture of well-done meats. We are happy to address food quality or preparation concerns; however, refunds cannot be issued based solely on personal taste preferences. All fried products are cooked in 100% pure beef tallow. Parties of six (6) or more are subject to an automatic 20% gratuity. For parties of twelve (12) or more, payment must be made on one total bill, which may be split among up to four forms of payment. Individual tabs are not available for parties of twelve (12) or more.

(GF) GLUTEN-FREE