



local folks | kind flavors

James Beard Dinner Menu

Passed Hors d'Oeuvres

I Am The Walrus : Scallion Baked Egg, Milk Poached Haddock & Corn Flake Crostini

Eleanor Rigby : Carolina Rice Fritters with Dates & Curried Honey Jar

Penny Lane : "Fish & Chips" Gaufrette Potatoes, Onion Crème Fraiche & White Anchovy

You've Got To Hide Your Love Away : Spaghetti & Nantucket Cape Scallop Eggroll

Octopus's Garden

Chilled Octopus with Baby Fennel, White Beans, Borage Cress, Fresh Citrus & Oyster Vinaigrette

Magical Mystery Tour

Braised Mushroom Manicotti, Slightly Pickled Leeks, Lamb Jus & Midnight Moon Cheese

And Your Bird Can Sing

English Tea Braised White Oak Pastures Chicken, Georgia Grits, Olives & Natural Jus

Piggies

Crispy Pork Cutlet, Mr. Mean Mustard & Bacon Sauerkraut & Lemon-Honey Marinated Dried Apricots

The Ballad of John & Yoko

Buttermilk Chocolate Cake, Pistachio Puree

& High Road Craft White Chocolate Toffee Crunch Ice Cream

\$52 per person, plus tax & gratuity. Supplemental wine pairing available for \$25 per person.