Appetizer

Est. 2016

12

11

9

9

Entrée

Maple Leaf Duck Breast	26
Mint, bok choy, + fava fried rice	
Panseared Flank Steak Wild mushroom barley risotto, eggplant conserva	26
Fish of the Day Locally cought fresh fish.	Mai
Harvestland Airline Chicken Arison Mills antebellum grits, tomatillo chow chow, roasted neck bone and thyme jus.	22
Shrimp + Grits Grilled Florida shrimp, Antebellum Anson Mills grits sous-vied Lake Meadow Farm Egg, orange and celery salad, shrimp cuisoin	2
Dessert	
Popcorn Brûlée Brûlée, spiced popcorn powder, buttered popcorn ice cream	
Chocolate Gravy Biscuit Grammy's chocolate gravy, smoked salt	

Summer Pound Cake Macerated Plant City strawberries, buttermilk ice cream, popping sugar, lemon verbena syrup

9

7

9

Birch Beer Float

Birch beer and house-made Brown Butter ice cream

Milk Chocolate Porter Float

Bell Cow Milk Chocolate Porter (5.6% ABV) and house-made Brown Butter ice cream

Nashville Hot Quail

Scallion Waffle, red onion chutney, smoked maple

Chicken Liver Mousse

Bell & Evans chicken livers, Cara Cara marmalade, whole grain mustard, grilled Old Hearth baguette

Fried Florida Okra

Buttermilk & Cornmeal Fried, Lake Mary hot honey.

Delany's Charred Scallion Hoecakes

Braised Goldsboro collard greens and pot liquor hollandaise, hoecake (Great River Organic cornmeal cake)

Special thanks to our farmers!

Lake Meadow Farm Ocoee, Florida Perez Gang Farm Sanford, Florida Red Bug Roots Oviedo, Florida Todds Mini-Farm Orlando, Florida Olde Hearth Bakery Casselberry, Florida Bell & Evans Fredericksburg, Pennsylvania Winter Park Dairy Winter Park, Florida Cypress Grove Arcana, California Great River Organic Milling Fountain City, Wisconsin Anson Mills Columbia, South Carolina La Meca Lake Mary, Florida Paster Prime Famrs, Summerland, Florida Goldsboro Historical Garden Goldsboro, Florida

Salad

Ceaser Salad

Romaine, corn nuts, pickled red onion, cucumber, roasted garlic and anchovy dressing.

Southern Wedge Salad

Iceberg, charred radicchio, pink lady apple, shaved red onion, radish, 12 day house-cured smoked Duroc bacon lardons, buttermilk refrigerator dressing

Southern Panzanella [bread salad]

Old Hearth pumpernickel dust, arugula, heirloom tomatoes, fresh peaches, Humbolt Fog chèvre panna cotta, garden mint, frisée, sherry dressing

Fried Green Tomato

Waterkist Farms tomato, Arugula, picked red onions, green garlic dressing, Pasture Prime pork shoulder croutons.

14

13

11

13