

Restaurant Week!

Choose one option from each course for \$40

Starters

Bread & Spread

House made bread, butter, seasonal jam

Johnny Cakes

Cornmeal cake, charred garlic scapes, Rice's Farm corn relish, sumac sour cream

Pickles & Things

Various house pickled fruits and vegetables, house made farmer's cheese, cured ham, sourdough bread

Lamb Meatballs

Savage Mountain Farm lamb, house made dill yogurt

Mains

Alleghenia Summer Pasta

House made fettuccini pasta, sautéed summer squash, chanterelle mushrooms, Appalachian pesto

Appalachian Farrotto

Creamy farro risotto, shiitake and oyster mushrooms, mushroom sauce

Smoked Pork Belly

Savage Mountain Farm pork belly, creamed corn grits, corn crema, scallions

Chicken Pot Pie

Savage Mountain Farm organic free-range chicken, mirepoix, béchamel, house-made pie crust

Leaning Pine Steak

Leaning Pine Farm beef, Honeymoon Farm new potatoes, smoked cabbage, black trumpet cream sauce

Dessert

Summer Berry Buttermilk Pie

House made pie topped with summer berry jam

Sourdough Bread Pudding

House made bread pudding with strawberry sauce

Chocolate Caramel Buttermilk Pie

House made pie topped with chocolate caramel sauce