



RESTAURANT AND BAR

## Entrées

### **Quail Under a Brick**

Pressed Quail with Lemon & Tarragon-poached New Potatoes, seared Long Beans, & charred Eggplant Purée **26**

### **BBQ Shrimp**

Beer-steamed Shrimp with Garlic & Rosemary on fresh Black Eyed Pea Purée with charred Lemon and grilled Rosemary Bread **24**

### **Open-faced Summer Ravioli**

House-made Pasta with baby Artichokes, Burrata, Pine Nuts, oven-dried Tomatoes, White Asparagus, and Texas Squash in Parmesan Broth **28**

### **Crispy Bass**

Pan-roasted Striped Bass with Garlic & Chives, on Bianco Sardo house-made Gnocchi with Lobster Mushrooms and Yellow Tomato Vinaigrette **36**

### **Porcini-rubbed Filet Mignon**

Dry-aged, grilled 8 oz. Filet with caramelized Salsify, pickled Chanterelles, Lardons, & BCF Farm Greens topped with Beef Tongue and Red Onion Mostarda **40**

### **Jeffrey's Burger**

Wood-grilled 6 oz. Burger on Foie Butter-rubbed Sesame Seed Bun with hydroponic Red Romaine, and grilled Onions with sides of Grain Mustard, Ketchup, Aioli, & Pommes Frites **20**

Add Redneck Cheddar or Deegan's Bacon **3**

Add Foie Gras **8**

## Sides

Blistered Shishito Peppers with Fleur de Sel **5**

Pommes Frites with Malt Vinegar Aioli **5**

Stewed Okra with Bacon & dried Tomato **8**

  
Deegan McClung *Chef*