

NEW YEAR'S DAY MENU

					1,00
Ceasar Octopus Salad GF Octopus Leg, White Bait, Parmesan Cheese, Bacon Crisp	34		THE CHI	CKEN COOP	
Anchovy Dressing			Chicken	& Waffles	48
Biscuits & Gravy	26			t Sauce, Chilled Spiced Watermelon	10
Country Gravy, Crispy Chicken Thigh, Crispy Bacon American Cheese, Sunny-Side Farmer's Egg			Cheddar W	affle, Bourbon Maple Syrup	20
Chicken Fried Steak	42		•	's Fine Fried Chicken Famous Bird, Honey Hot Sauce	38
Tenderloin, Mashed Potato, Sunny Side Farmer's Eggs Country Gravy, Pickles			- available g	luten-free -	
All American Breakfast	32		The Who		78
Two Eggs Any Style, Buttermilk Biscuit, Streaky Bacon, Fingerling Potatoes with Chimichurri (Choice of Crispy or Grilled Chicken Thigh)				t Sauce, Chilled Spiced Watermelon /affle, Bourbon Maple Syrup	
Steak & Eggs GF	98		DRY A	GING PROGRAM	
Ribeye, Herb Roasted Potatoes, Vine Tomatoes Harissa Butter, Sunny Side Farmer's Egg				500g per serving	
			In-House 14-Day Bourbon Aged Steak		
Classic Buttermilk Biscuits v	12		US Prime	a Riheve	168
Honey Butter, Housemade Jam	16			•	
Avocado Toast v			MUSE Fu	188	
Multigrain Toast, Radish, Ricotta, Pickled Shallot, Fennel					
Fried Green Tomato & Crispy Pork Belly	18	S	Lobster 8	& Shrimp Roll	38
Pimento Cheese, Smoky Tomato Jam, Frisée Pickled Lemon Vinaigrette		MAINS	Avocado, B	rioche, Celery, House Fries or Southern Slaw	
	1.4	2	Smoked	Pork Ribs GF	46
Deviled Eggs GF Dill, Chives, Smoked Trout Roe	14		Hickory Sm	noked, Homemade Cider Mop	
	1.4		Shrimp 8	& Grits GF	39
Sweet Corn Hush Puppies V Buttermilk Ranch, Honey Butter	14		Seared Shri	imp, Roasted Tomato, Aged Country Ham , Stone Ground Polenta, PBR Jus	
,	2.4				
Yardbird Chicken Wings Choice of Nashville Hot Chicken Dip or Smoked Spice Chi	24 li Rub		Lobster Mac & Cheese Whole Lobster, Five Artisanal Cheeses		79
with Chipotle Aioli, BBQ Mustard, Buttermilk Ranch			Dan Spar	ed Cod Fish	42
Aged Ham & Arugula Flatbread	24			occhi, Basil Pesto, Olive Salad	42
Oregano, Whipped Ricotta, Parmesan, Spiced Honey		I			
Crab Cake	28	S	The Grea	t American Burger	32
Lump Crab, Creole Beurre Blanc, Cold-Pressed Pickles		NDWICHE	Short Rib, Brisket & Chuck Blend Double Patty House-Smoked Pork Belly, American Cheese House Pickles, Special Sauce, House Fries		32
SALAD ADD-ONS					
Chicken +10 Pork Belly +12 Shrimp +14		NO.			30
Impossible +14 Steak +16		SAN	•	The Impossible Burger v Lettuce, Tomato, Tarragon Aioli, Shallot Confit	
The Wedge GF	18	0,	Brie, House		
House-Smoked Pork Belly, Butter Lettuce, Charred Corn Tomato, Avocado, Housemade Buttermilk Ranch				Nashville Hot Chicken Sandwich	
Butter Lettuce & Grilled Mango Salad VEGAN/GF	18		-	arolina Reaper Rub, Spicy Slaw, House Fries	
Char-Grilled Mango, Smoked Pecans, Tomato, Onion Benne Seed Vinaigrette				Beef Brisket Sandwich se, Smoky Tomato Jam, Mayo, Arugula	25
Protein Power Bowl GF Grilled Chicken, Chickpeas, Roasted Corn, Apple, Avocado Arugula, Crispy Quinoa, Tomato, Farmer's Egg Lemon Vinaigrette				les, Ciabatta Roll	
Skillet Cornbread 10 Southern	—	IDES orn GE	1	8 Grilled Broccolini v	18
ol ol ll ol -	oli, Feta Che			Miso Tahini, Grilled Pimento	10
Crispy Bi	russels GF/	V	1	Almond, Crispy Haloumi	
House Fries 10 Spiced Housemade Buttermilk Ranch, Bacon Salt	ney			Fingerling Potatoes GF/V	24
Truffle F	ries v		1	Parmesan Cheese, Chimichurri 5	
Mac & Cheese v 14 Parmesan	Cheese, Pars				

GF - GLUTEN-FREE / V - VEGETARIAN

Prices are subject to 10% service charge and prevailing Goods and Services Tax.

*Set menus may not be combined with any other offer or promotion.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please note that we are serving Purezza Water at \$3++ per person.

