



SHARE & SHARE ALIKE

GF EAST END WINGS \$10 \$16
Springer Mountain Farms chicken, brined, dry rubbed and wood-fire grilled, roasted garlic ranch, creamy Asher blue

GF* OYSTERS OF THE DAY MKT PRICE
Raw or grilled, traditional mignonette, pickled watermelon rind, house cocktail

GF VIER SCHWEINE \$13
Savannah River Farms chorizo & bacon, Hunter Cattle pork butt, fromage, pork rind chips

SHRIMP & CHORIZO FRITTERS . . \$12
Local shrimp, Savannah River Farms chorizo, southwestern corn crema, heirloom tomatoes

CRAB CAKES \$15
Fresh jumbo lump crab, arugula, cous cous & pickled onion salad, garlic oil, lime compound butter

GF FROMAGE BOARD MKT PRICE
Selection of local cheeses with accompaniments

BANH MI FLATBREAD \$15
Marinated Hunter Cattle pork tenderloin, pickled carrots, cilantro, cucumber, wasabi aioli, house ponzu

**FEEL FREE TO HAVE A
 HAND-CRAFTED AFTER
 DINNER COCKTAIL
 DOWNSTAIRS IN LOT 33!**

DINNER

ENTRÉES

HUNTER CATTLE PORK \$25
TENDERLOIN
Sweet potato and brussels sprout hash, Savannah River Farms pork belly, Ohio maple demi-glace

GF* GRASS-FED RIBEYE STEAK \$31
12 oz. Hunter Cattle Ribeye, Provision potatoes, grilled asparagus & marinated red onion, country butter

CLAMS & MUSSELS \$21
FETTUCINE
SAV Clam Co. littlenecks, SC Sea Grass mussels, heirloom tomato, bacon cream sauce

DUCK TRIO \$26
Cherry brined duck breast, pulled duck confit, foie gras bread pudding, succotash, tart cherry demi-glace

HUNTER CATTLE PORK SHANK \$25
Sweet fingerling potatoes, grilled vegetables, honey crisp & brandy Robert sauce

CATCH OF THE DAY MKT
Seasonal Selection of fresh fish, ask server for details

THE ENTELMAN \$14
Savannah River Farms beef and brisket burger, ale & onion ragout, smoked cheddar, lettuce, tomato, Baker's Pride sesame seed brioche bun
 + SERVED WITH SEASONED FINGERLING FRIES

SALADS

HOUSE SALAD \$9
Savannah River Farms bacon, Sweet Grass Dairy Asher bleu cheese, onion, tomato, croutons, creamy house dressing

GF GRILLED PORTOBELLO & \$10
ARTICHOKE SALAD
Arugula, Bootleg Farms feta, mushroom vinaigrette

CAESAR \$9
Romaine hearts, house focaccia croutons, pecorino romano

GF JICAMA & WATERMELON \$10
SALAD
Mixed greens, toasted almonds, Bootleg Farms feta, sherry vinaigrette

ON THE SIDE

GF FINGERLING FRIES \$5

GF PROVISION POTATOES \$6

GF SWEET POTATO & BRUSSELS \$5
SPROUT HASH

GF SUCCOTASH \$5

GF GRILLED ASPARAGUS \$7
Lime compound butter

GF* MENU ITEMS ARE GLUTEN-FREE WITH LITTLE OR NO MODIFICATION. WE DO NOT HAVE A DEDICATED GF FRYER. CONSUMING RAW OR UNDER-COOKED MEAT, SEAFOOD, OR EGG PRODUCTS CAN INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.