



Firsts

Foraged Mushroom and
Red Top Strudel
sorghum-zinfandel reduction

Grilled Jumbo Asparagus
Voss Farms egg, wild boar pancetta,
truffle vinaigrette

Tempura Fried Okra
hot pepper mayo

Turkey Meatballs
charred tomato bruschetta, parmesan

Seared Sweetbreads
Local asparagus, foraged mushrooms,
garden demi

Fried Oysters
micro greens, sauce gribiche

Rice House Charcuterie

country pate, southern smash, salchichon, local cheeses, traditional accoutrements

Seconds

Vanilla Poached Pear
walnut-crusted goat cheese, Tucker Farms greens, herb garden vinaigrette

Heirloom Tomato Salad
Asher Blue cheese dressing, scallions

Local Lettuces
mesclun greens, carrots, cucumbers, cherry tomatoes, radish,
cornbread croutons, white balsamic vinaigrette

Supper

Pan-seared Striped Bass
spring succotash, basil potatoes, lobster butter

Cornbread-Crawfish Crusted Trout
clothbound cheddar scalloped potatoes, Three Sisters, Faroe Island caviar lemon butter

Seared Diver Scallops
English pea risotto, smoked tomato gravy

Spring Chicken
Anson Mills Farro Verde, herbed squash, lemon-rosemary sauce

Grill Roasted Cheshire Farm Pork Chop
mustard gravy, corn pudding, sorghum-glazed turnips

Smoked Lamb Chops
kale and baby potato sauté, orange-glazed carrot, barbecued lamb sauce

Dry-aged Delmonico Ribeye
local farm greens, marble potatoes, Tennessee black gold

For vegan, vegetarian or gluten-free menu suggestions, please consult your server.
A 20% service charge will be automatically added to all food and beverage orders.
Consuming raw and under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

