

Menu

Joinery Dinner Menu

Starters

New England Oyster on the half shell with pickle juice mignonette \$3/ea (gf)

Sweet Potato Chipotle Bisque with Coriander Sour Cream & Cilantro \$6 (v, gf)

Brandade – Whipped **Salt Pollock and Potato** gratin with Potato Chips, Carrots & Kohlrabi \$7

Mussels Steamed in Coconut Curry Broth \$10 (gf)

Fried Oyster Lettuce Wraps with Comeback Sauce, Slaw & Pickled Onions \$8 (gf)

Fries topped with Kimchee, Cheese Sauce & Scallions \$7 v

Gougeres (cheese puffs) with Mushroom Pate & Arugula Pesto \$6 v

Twice Cooked **Brussel Sprouts** with Ham, Oregano and Spicy Honey \$7 (gf)

Jasper Hill Landaff Cheese with Apple Butter & Biscuit Chips \$6 v

Dirty Rice Arancini (rice fritter) with Comeback Sauce & Chow Chow (mixed pickle) \$6

Entrees

BBQ Chicken Breast with Creamed Kale & Radish Salad \$18

Hog & Hominy Stew with Squash & Beans \$19 (gf)

Turkey & Dumplings with Leeks, Carrots, & Celery \$19

Roasted Pollock over Sunchoke, Mushroom, & Kale Hash topped with Miso Butter (gf) \$24

Fried Chicken with Country Mash, Collards & White Gravy \$20

Potlikker Noodles with Collards, Ham & Duck Egg \$16

Grilled Sirloin with Roasted Potatoes, Garlic Spinach & Red Wine Mushroom Sauce \$27 (gf)

The **Root** Cellar – Confit Parsnip, Glazed Red Onion, Grilled Carrot, Roast Turnip & Cabbage Heart served over Herbed Carolina Gold Rice & topped with House Mustard \$16 (v, gf)

Sandwiches & Salads

Grass-fed Burger with Pimento Cheese, Pickled Green Tomato & Fries \$14

Fried **Fish Sandwich** with Pickles, Slaw, Lettuce, Comeback & Fries \$14

Pecan Crusted Beets with Spinach, Pickled Carrot & Honey Vinaigrette \$8 (v, gf)

Warm **Kale Salad** with Chickpeas, Harissa & Spicy Peanuts \$8 (v, gf)

Caesar – Crisp Greens with Cornbread Croutons, Pickled Onion, Radish & Caesar Dressing \$8

Sides

Corn Bread with Honey Butter & Potlikker \$3 – Biscuits \$3 v – **Ham Biscuits** \$5

Mac n Cheese \$5 v – **Bacon Mac** \$7 – **Fries** with Aioli \$5 v – Braised **Collard Greens** with Ham Hock gf \$5 – Sautéed Kale \$5 v – **Pickle Jar** \$3 v, gf – Yellow Eye Beans \$4 gf – Baguette Radish and Butter \$3

Sweet Things

Jasper Hill Landaff Cheese with Apple Butter \$6

Pumpkin Bread Pudding with Ice Cream and Chocolate Chili Sauce \$6

Chocolate Pudding \$6

Apple Pie with Vanilla Ice Cream \$6

Duck Egg Rosemary Cake with Roasted Pears and Whip \$6