

Chef's Daily CRavings

THIS WEEKS LOCAL PRODUCERS:
FLAT #12, ALLEYWAY GARDENS, THORPE'S, ARDEN, WINTER,
SCHWAB'S, PAINTED MEADOW, AND LIBROCK FARMS
(ALL PORK IS HERITAGE BREED FROM T-MEADOW FARMS)

-SMALL PLATES-

CRÉPINETTE

*cheddar grit cake, T-Meadow pork sausage, duck leg confit, carrot top salad,
red onion vinaigrette 13*

BERRY SALAD

house ricotta, black raspberries, strawberries, arugula, raw honey 11

PORK CROQUETTES

fried copa de testa, beet greens, pork brodo, roasted scapes 10

SPOON TENDER PORK CONFIT

bok choy, adzuki beans, pickled watermelon rind 12

TENDERLOIN

pork tenderloin, roasted carrots, carrot top pesto 12

FLANK

pork flank, frisee, corn bread, pickled watermelon, house bacon dressing 12

SKIRT

pork skirt, speckled lettuce, yellow tomatoes 13

LIBROCK BEEF TOSTADA

black beans, house tortilla, pickled red onions, house cheese, speckled lettuce 12

-ENTREES-

SMOKED CORNISH GAME HEN

caramelized onions, new potatoes, grilled zucchini and squash, smoked jus 27

PORK OSSO BUCCO

cherry tomatoes, black olives, pine nut gremolata, speckled beans 28

FILET OF BEEF

wild mushroom risotto cake, roasted scapes, natural jus 29

CARBONARA

housemade capellini pasta, duck egg, house cured guanciale, parmigiano-reggiano 23

BONE-IN PORK CHOP

potato hash, roasted baby beets, rainbow chard, fontina mornay sauce 28

CENTER LOIN

bacon wrapped pork center loin, swiss chard, mashed potatoes 26