

Breakfast



MAINS

- Farmers Breakfast 15
two farm eggs, skillet potatoes, choice of breakfast meat, and toast
- Fruit Parfait 9
greek yogurt, our granola, berries, local honey
- BLT Benedict 15
two poached farm eggs, our bacon, tomato jam, watercress, skillet potatoes, hollandaise
- Three Egg Omelet 14
andouille sausage, caramelized onions, compte cheese
- Continental Breakfast 16
granola, toast, coffee, tea or juice
- Lemon Pancakes 12
maple syrup, whipped butter
- Short Rib Hash 14
steak sauce, caramelized onions, potatoes, fried eggs, béarnaise
- Bacon Egg & Cheese Sandwich 13
our bacon, scrambled eggs, gottamatchie, aged cheddar, skillet potatoes
- Banana Waffle 13
graham crumbs, dulce de leche, whipped cream, chocolate ganache
- Cured Salmon 16
everything bagel, pickled onions, tomato jam, cream cheese

SIDES AND CEREALS

- Meats 5
our bacon, pork sausage, maple ham, scrapple, smoked chicken apple sausage, turkey bacon
- Breads 4
white, whole wheat, rye, English muffin, buttermilk biscuit, bagel
- Cereals 5
rice krispies, raisin bran, corn flakes, cheerios, honey nut cheerios, fruit loops, special k
- Sides 5
skillet potatoes, grits, seasonal fruit, greek yogurt, granola

DRINKS

- Juices 4
fresh squeezed orange & grapefruit, cranberry, apple
- Ceremony Coffee 4
seasonal roast
- Capitol Teas 4
assorted flavors

ART START BREAKFAST

- After being diagnosed with type 2 diabetes Chef Art set out to change his life. He’s lost 100 lbs by incorporating lean proteins and exercise into his daily routine. This special menu incorporates his new favorite breakfast items to help you start your day on a healthy and energizing note.
- 、
- Market Omelet 14
three farm egg whites, market vegetables, watercress, lemon dressing
- Steel Cut Oats 10
fresh berries
- Toasted Granola 11
steel cut oats, toasted pecans, almonds, coconut, dried fruit, yogurt or milk

Owner/Chef: Art Smith
Executive Chef: Wes Morton

18% service charge will be added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

FROM ROOTS TO SEEDS, GRITS AND GREENS...WE CHOOSE RESPONSIBLY

Brunch



EGGS

*Farmers Breakfast 15
two farm eggs, skillet potatoes, choice of breakfast meat, and toast

*BLT Benedict 15
two poached farm eggs, our bacon, tomato jam, watercress, skillet potatoes, hollandaise

Three Egg Omelet 14
andouille sausage, caramelized onions, compté cheese

Maryland Blue Crab Frittata 16
stewed peppers, watercress

*Short Rib Hash 14
steak sauce, caramelized onions, potatoes, fried eggs, béarnaise

SANDWICHES AND SALADS

Smoked Chicken Salad 16
Farm greens, pickled onions, toasted walnuts, apples, crème fraîche dressing

Smoked Pork Biscuit 14
creamy coleslaw, b&b pickles

*Local Grass Fed Burger 16
crispy onion strings, pimento cheese, aioli, bbq sauce add our bacon or fried farm egg 2

Baby Wedge Salad 10
bacon, blue cheese, confit tomatoes, creamy herb vinaigrette

BRUNCH

Banana Waffle 13
graham crumbs, dulce de leche, whipped cream, chocolate ganache

*Cured Salmon 16
everything bagel, pickled onions, tomato jam, cream cheese

Fruit Parfait 9
greek yogurt, our granola, berries, local honey

Biscuits & Gravy 11
warm buttermilk biscuit, pork sausage gravy

*Cast Iron Seared Hanger Steak 24
two farm eggs, fingerling potatoes, steak sauce, béarnaise

Shrimp & Grits 18
andouille sausage, okra, geechie boy grits, dirty sauce

Chicken & Waffle 18
buttermilk brined boneless thighs, hot maple glaze

Lemon Pancakes 12
maple syrup, whipped butter

Warm Meadow Creek Cheese Crepe 18
swiss chard, fennel, roasted mushrooms, mizuna

SHARE

*Snack Board 22
deviled eggs, pimento cheese, pickles, pork rinds, bacon, cured salmon, grilled bread, salted butter crackers

*Meat & Cheese Board 5/choice
choose up to 5 meats and 5 cheeses, pickles, mustard, seasonal garnishes, grilled bread, salted butter crackers

FOR THE TABLE 8

Bacon

Pork Sausage

Maple Ham

Turkey Bacon

Smoked Chicken Apple Sausage

Creamed Geechie Boy Grits

Skillet Potatoes

Scallion Mashed Potatoes

Smothered Greens

Mac & Cheese

Seasonal Fruit

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SIMPLE, HONEST FOOD FROM LOCAL FARMS

Lunch



FIRST

- Soup 9
seasonally inspired
- Smoked Pork and Rice Bean Stew 11
corn bread
- PEI Mussels 12
chorizo, sherry, stewed peppers, grilled bread

Crispy Calamari & Rock Shrimp 16
okra, chiles, smoked pepper aioli

SALADS AND VEGGIES

Smoked Chicken Salad 16
hartland farms greens, pickled onions, toasted walnuts, apples, crème fraiche dressing

Marinated Beet Salad 12
heirloom beets, frisee, citrus, radishes, ricotta croquettes

Romaine Salad 10
grana padano, croutons, caesar dressing

Baby Wedge Salad 10
bacon, blue cheese, confit tomatoes, creamy herb vinaigrette

Earth n Eats Baby Greens 9
shaved vegetables, pine nuts, lemon dressing

Market Vegetable Quiche 14
watercress, lemon dressing

Warm Meadow Creek Cheese Crepe 18
swiss chard, fennel, roasted mushrooms, mizuna

MEAT AND FISH

Cornmeal Dusted Catfish 20
sea island red pea hoppin’ john, collard greens

Slow Smoked Pork Ribs 18
baked beans, potato salad

*Organic Salmon 25
purple potatoes, mushrooms sunchoke soubise

*Cast Iron Seared Hanger Steak 23
hand cut fries, compound butter, watercress

Fried Free Range Chicken 16
buttermilk brined, scallion mashed potatoes, braised greens, black pepper gravy

Shrimp & Grits 18
creamed geechie boy grits, andouille sausage & okra gravy

SANDWICH

BLT 16
our bacon, pickled fried green tomatoes, tomato jam, cracked wheat sour dough

Shaved Steak Sandwich 15
caramelized & pickled onions, steak sauce, onion poppy roll

Chopped Smoked Pork 15
creamy coleslaw, b&b pickles, challa bun

*Local Grass Fed Burger 16
*crispy onions, pimento cheese, bbq sauce
add our bacon or fried farm egg 2*

SHARE

*Snack Board 22
devilled eggs, pimento cheese, pickles, pork rinds, bacon, cured salmon, grilled bread, salted butter crackers

*Meat & Cheese Board 5/choice
choose up to 5 meats and 5 cheeses, pickles, mustard, seasonal garnishes, grilled bread, salted butter crackers

SIDES 8

Creamed Geechie Boy Grits

Baked Beans

Scallion Mashed Potatoes

Smothered Greens

Collard Green Hoppin’ John

Mac & Cheese

Roasted Mushrooms

Roasted Autumn Vegetable

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SIMPLE, HONEST FOOD FROM LOCAL FARMS

Dinner



FOR THE TABLE

- *Snack Board 22
deviled eggs, pimento cheese, pickles, pork rinds, bacon, cured salmon, bread, crackers
- *Meat & Cheese Board 5/choice
choose up to 5 meats and 5 cheeses, pickles, mustard, seasonal garnishes, bread, crackers

FIRST

- Soup 9
seasonally inspired
- *Baked Oysters 12
stewed peppers, toasted breadcrumbs, herbs
- Romaine Salad 11
grana padano, croutons, caesar dressing
- Marinated Beet Salad 12
heirloom beets, frisee, citrus, radishes, ricotta croquettes
- Baby Wedge Salad 10
bacon, blue cheese, confit tomatoes, deviled egg, creamy herb vinaigrette
- Earth n Eats Baby Greens 9
shaved vegetables, pine nuts, lemon dressing
- Sorghum Glazed Vermont Quail 16
cajun boudin stuffing, roasted sweet potatoes
- * Crispy Fried Pig Head 13
sunny side up duck egg, gottamotchie, mizuna
- Crispy Calamari & Rock Shrimp 16
okra, chiles, lemon, smoked pepper aioli

FISH AND VEGETABLE

- Pan Roasted Gulf Snapper 29
crawfish, pearl onions, baby potatoes, preserved lemon, etouffee
- *Brown Butter Seared Scallops 32
melted cabbage, bacon, baby carrots, carrot reduction
- *Organic Salmon 25
purple potatoes, mushrooms, sunchoke soubise
- Shrimp & Grits 25
creamed geechie boy grits, andouille sausage, okra gravy
- Warm Meadow Creek Cheese Crepe 18
swiss chard, fennel, roasted mushrooms mizuna

MEAT

- Red Wine Braised Short Rib 26
bone marrow, glazed roots, pickled red pearl onions, rustic bread
- *Grass Fed NY Strip 39
bacon-blue cheese crust, roasted cauliflower, red wine sauce
- *Heritage Pork 27
braised shank, marjoram sausage, smoked loin, hoppin’ john, grain mustard jus
- Fried Free Range Chicken for Two 49
buttermilk brined, scallion mashed potatoes, braised greens, black pepper gravy

POTS

- Seafood Gumbo 27 for one / 45 for two
gulf shrimp, blue crab, oysters, okra, cajun grain brown jasmine rice
- *Duck & Rice Bean Stew 32 for one/62 for two
confit leg, garlic sausage, roasted breast, toasted breadcrumbs

SIDES 8

- Creamed Geechie Boy Grits
- Roasted Cauliflower
- Scallion Mashed Potatoes
- Smothered Greens
- Hoppin’ John
- Mac & Cheese
- Roasted Mushrooms
- Glazed Root Vegetable

Bacon Corn Bread 5
baked in a can with sorghum and scallions

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Welcome Back Art and Soul

March 4-17, 2013 -- \$35 per person, not inclusive of gratuity

First Course

Choice of:

Baby Wedge Salad

bacon, blue cheese, confit tomatoes, deviled egg, creamy herb vinaigrette

***Crispy Fried Pig Head**

sunny side up duck egg, gottamotchie, mizuna

***Baked Oysters**

stewed peppers, toasted breadcrumbs, herbs

Second Course

Choice of:

Shrimp & Grits

creamed geechie boy grits, andouille sausage & okra gravy

***Heritage Pork**

braised shank, marjoram sausage, smoked loin, hoppin' john, grain mustard jus

Red Wine Braised Short Rib

bone marrow, glazed roots, pickled red pearl onions, rustic bread

Dessert Course:

Choice of:

Almond Brioche Pudding

citrus, almond lace cookie, grapefruit curd, orange sherbet

Grasshopper Parfait

chocolate brownie cake, frozen mint soufflé, chocolate cookie crumbs, toasted marshmallow, fudge sauce

