

"One of the greatest pleasures of my life has been that I have never stopped learning about Good Looking and Good Food" — EDNA LEWIS



Sides \$9
sweet corn maque choux
charred okra: sunflower seed
kennebec potato fries

cauliflower

pickled celery, smoked moody bleu, scallions, cutino's hot sauce

10

enjoy with~gruner veltliner

pig ears

"cheetos"

9

enjoy with~chardonnay

bbq'd okra

charred, boiled peanut, serrano pepper, comeback sauce

10

enjoy with~chardonnay

vintners salad

butter lettuce, circus frisee, spinach, red oak, roasted beets, fennel, radish, navel orange, torn herbs, red wine vinaigrette

13

enjoy with~chardonnay

pimento cheese & benton's aged country ham

plum tomato jam, charred noble bread

18

enjoy with~chardonnay

hoppin john

sea island field peas, carolina gold rice, holy trinity, herbs

15

enjoy with~pinot noir

mary's organic chicken

tunisian green harissa, herb & radish, charred citrus

29

enjoy with~sauvignon blanc

smoked & crispy ribs

watermelon, watermelon molasses, watermelon vinegar, watermelon radish, pickled peppers, benne seed, scallion

27

enjoy with~gruner veltiner

dry aged niman ranch pork chop (14oz)

country fried, basil, mint, tarragon, pickled thumb carrot, herb oil

32

enjoy with~sauvignon blanc

just a good damn burger

american cheese, l.t.o, roasted garlic aioli, fries, buttermilk bun

16

enjoy with~huss brewing az light lager

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS BURGERS, STEAKS, EGGS AND ALL SEAFOOD ARE COOKED TO ORDER

\$2 NOMINAL SPLIT PLATE FEE

PLEASE BE ADVISED ALTHOUGH WE TRY TO ACCOMMODATE ALLERGY REQUESTS, WE ARE NOT A GLUTEN FREE OR NUT FREE KITCHEN

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE