



DINNER

STARTERS

SHRIMP TOAST

jumbo shrimp, Creole butter,
sourdough · 16

MUSHROOM TART

seasonal mushrooms,
goat cheese, herbs · 19

SHELLS AND CHEESE

caramelized onion, Gruyère,
aged cheddar · 13

WHITE BEAN DIP

chili oil, charred sourdough · 11

PIMENTO CHEESE

onion preserves,
grilled sourdough · 14

QUARRY BOARD

artisan meats and cheeses
with seasonal and regional
accompaniments

small [serves 2] · 19

large [serves 4] · 34

contains tree nuts

SOUP & GREENS

SOUP OF THE DAY

rotating chef selection · 7

SPRING SALAD

greens, toasted pecans, berries,
sorghum vinaigrette · 14

CAESAR*

charred romaine, Grana Padano,
sourdough breadcrumbs · 13

[chicken or salmon addition available]

MAINS

HERITAGE CHICKEN BREAST

jalapeño marinade, cucumber-radish
salad, grit cake · 22

DUCK CONFIT

duck leg, cherry-Cabernet jus,
white bean purée, broccolini · 28

ÕRA KING SALMON

corn succotash, charred lemon
vinaigrette · 35

BUFFALO RIVER TROUT

marigold rice, sautéed vegetables,
lemon brown butter · 32

SEARED SCALLOPS

sweet corn velouté, succotash,
basil oil · 48

RACK OF LAMB

sorghum barbecue sauce, seared
brussels sprouts, lardons · 46

MOUNTAIN PORK CHOP

peach-mustard glaze, sweet potato
purée, green beans, benne seed · 34

RIBEYE

cherry tomatoes, roasted potatoes,
forest mushrooms · 49

BRAISED SHORT RIB

pommes purée, glazed root
vegetables · 34

HARVEST VEGETABLE PLATE

grilled carrots, smoked chickpeas,
forest mushrooms, pepper and
corn purée, hazelnut crumble · 26

FEATURED PASTA

rotating chef selection · MKT

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.