

# SOUTHERN HARVEST

## Dinner Menu

SEASONAL, SHAREABLE, SOULFUL

CHEF'S FAVORITE

TO BEGIN & SHARE

### Supper Biscuits

florida cane syrup butter, seasonal jam, sea salt 5

### ✦ Cornbread

sorghum butter, toasted pecans 6

### Fried Green Tomatoes

cornmeal crusted, spicy remoulade 10

### Chilled Shrimp

cocktail and rose marie sauces 16

### Duck Croquettes

confit duck, cracked corn, scallion, shredded tomme, duck sauce 13

### Shrimp Toast

key west pinks, saffron butter, tangy peppers, sourdough 14

### Buttermilk Fried Chicken Wings

hot honey drizzle, green onion, benne seeds 12

### ✦ Deviled Farm Eggs

southern relish, crispy country ham, smoked paprika 10

### Country Spread

black eyed pea hummus, pimento cheese, crisp and pickled veggies, spotted trotter cured meats, drunken mustard, grilled bread 13

### GARDEN & FIELD

add a protein to your salad grilled chicken +6  
salmon\* +8 | shrimp +7 | hand breaded chicken tenders +6

### Low Country Caesar

hearts of romaine, sweet grass thomasville tomme, buttered croutons, caesar dressing 13

### ✦ Roots & Burrata Salad

local root vegetables, baby kale, za'atar, pomegranate dressing 16

### Little Gem Salad

local citrus, ricotta salata, toasted pecans, herb vinaigrette 11

### FROM THE PIT, PAN & HEARTH

### ✦ Smoked Duck

confit duck leg, stone ground gouda grits, red eye gravy 28

### ✦ Heritage Pork Chop\*

carolina gold "hoppin john", fennel apple slaw, crispy cracklins 25

### Pan Seared Day Fish\*

garden tomato and barley relish, herb salad 32

### Crab Cake

local corn chow chow, arugula, tabasco aioli 22

### Fried Joyce Farms Chicken

crispy thigh, dumplings in garden herb velouté, local carrots & sweet peas 20

### French Dip

herb marinated beef, caramelized onions, thomasville tomme, sourdough bread, au jus, fries 18

### Wood-Fired Mushroom & Grits

fungi jon mushrooms, stone ground grits, georgia gouda, okra, tomato bisque 18

### Crispy Fried Cauliflower

corn succotash, wild mushrooms, green pepper sauce 20

FIXINS & SIDES

### Cast Iron Mac & Cheese

aged cheddar, crispy breadcrumbs, green onion 5

### Wood Fired Mushrooms

fresh herbs 10

### Grilled Corn Succotash

chili butter, cotija, lime zest, smoked paprika 6

### Mashed Sweet Potatoes

sorghum glaze, pecans, sage 5

### Brussels Sprouts

perfectly roasted, pickled onion 6

### Dilly Green Beans

garlic, benne seeds 4

### Slow & Simmered Soups Inspired by the Season MP

#### LOCAL FLORIDA BEEF

#### Signature Burger

smashed patties, farmhouse cheddar, onion jam, come back sauce, brioche, fries 15

#### ✦ Short Rib

sorghum demi glazed, red eye gravy, grits & root vegetables, pickled mustard seeds 26

#### Steak Frites\*

12 oz. ft. meccoy natural ny strip, duck-fat fries, herb aioli 40

#### Beef Tenderloin\*

7 oz. adena farms grass-fed filet, sweet potato and vegetable fricasse, bourbon soy chimichurri 45

#### Country Fried Steak

hand breaded top sirloin, mashed potatoes, dilly green beans, pan gravy 22

### Beverage

Coca-Cola Products 3.50  
Iced Tea 3.50

#### WHITE

	glass	bottle
House Chardonnay	6	na
Prosecco, Ruffino DOC, Veneto, Italy NV	9	38
Sparkling, J Vineyards Cuvee, California, NV	11	48
Champagne, Veuve Clicquot Brut, France, NV	na	95
Chardonnay, Austin Hope, Paso Robles, CA	10	32
Chardonnay, Chalk Hill, Sonoma Coast, CA	12	40
Chardonnay, Sonoma Cutrer, Russian River, CA	na	50
Sauvignon Blanc, Saint Clair, Marlborough, NZ	12	42
Pinot Gris, Duck Pond, Willamette Valley, OR	10	32
Rosé, Decoy, California	11	35
Moscato, La Perlina, Veneto, Italy	9	30
White Zinfandel, Ck Mondavi, California	9	30

#### RED

	glass	bottle
House Cabernet Sauvignon	6	na
Cabernet, Franciscan "Cornerstone," California	10	32
Cabernet, Iron + Sand, Paso Robles, CA	14	50
Cabernet, Stag's Leap Wine Cellars "Artemis", Napa, CA	na	95
Pinot Noir, Hahn, Monterey, CA	10	32
Pinot Noir, Erath, Oregon	14	50
Pinot Noir, Banshee, Sonoma County, CA	na	60
Malbec, Tintonegro, Mendoza, Argentina	9	30
Red Blend, Raymond R Collection, California	10	34
Merlot, Went "Sandstone," Livermore Valley, CA	12	46

\* These items are served raw or undercooked or may contain raw/undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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