

Table 28

EXECUTIVE CHEF | SCOTT RAINS

To Start

Soup ~ Chilled Green tomato + cucumber soup + shrimp

Cup 8 | Bowl (GF) 14

Kale Caesar ~ manchego + bacon fat cheesy croutons + egg
(MV)(GF) 10

Wedge ~ pickled red onion + heirloom cherry tomatoes +
buttermilk herb dressing + bacon + bleu (MV)(GF) 9

Spinach ~ Melon + pickled red onion + cucumber + AR tomato +
radish + bacon jam vin (GF) 9

Shared

Chardonnay Braised Artichoke & Hearts of Palm Dip ~ feta + dried
tomatoes + everything crackers (GF) 8

Chicken Wings ~ jerk rub + buttermilk dressing + shaved brussel
sprouts (GF) 12

Roasted Local Mushrooms ~ ricotta + truffle oil + French toast
(GF) 9

Charred Octopus ~ green onion Johnny cakes + buttermilk crème
fraiche (GF) 14

Quail Lollis ~ Texas Pete's + bleu 12

Farm

Ralston's Purple Rice Risotto ~ shrooms + farm veggies + truffle
oil + sunflower seeds (MV)(GF) 19

Meatloaf ~ Akuashi beef + shrooms + fried Brussels + horseradish
mash 20

Rabbit Ridge Farms Paneed Chicken Breast ~ poblano mac +
southern greens + lemon caper sauce 23

Bone-in Smoked Pork Chop ~ corn salsa + loaded potato salad +
green onion soubise (GF) 38

Duck Breast ~ Duck fat potatoes + greens + blackberry mostarda
(GF) 28

Steak Frites ~ prime strip + truffle fries + salsa verde + house
ketchup (GF) 40

Prime Beef Filet ~ shrooms + fried Brussels + horseradish mash
(GF) 45

T28 Burger ~ Akaushi beef + American cheese + leaf lettuce +
pickles + French dressing + fries (GF) 17

Water

Shrimp & Grits ~ UI2 shrimp + rice grits + greens + shrimp gravy
28 (GF)

Blackened redfish ~ Chorizo corn + smoked chile butter + chow
chow 32 (GF)

And Sides 9

Poblano Mac and Cheese Casserole ~ chow chow + crispy chicken
skin

Ralston's Rice grits + chow chow (GF)

Fried Brussels ~ bacon vin + parmesan (MV)(GF)

Southern Greens + smoked pork + pot likker (GF)

Chorizo Corn ~ chorizo + bell pepper + cream (GF)

consumption of raw or uncooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
(MV) Can be modified to vegan. (GF) is or can be made Gluten Free

Prix Fixe Menu \$45

Small – Choose One

Kale Caesar ~ manchego + bacon fat cheesy croutons + egg (MV)

Quail Lollis ~ Texas Pete's + bleu

Wedge ~ pickled onion + heirloom cherry tomatoes + egg + buttermilk dressing (MV)

Big – Choose One

Rabbit Ridge Farms Paneed Chicken ~ Poblano Mac N Cheese + Greens + Lemon Caper Sauce

Meatloaf ~ Akaushi beef + Horseradish mash + Crispy Brussels

Ralston's Purple Rice Risotto ~ Shrooms + Farm Veggies + Truffle oil + Sunflower seeds
(MV)

Sweet – Choose One

Sticky Toffee Cake ~ butter toffee sauce + dates + pecan gelato

OR

S'mores Bar ~ graham cake + honey chocolate mousse + chocolate ice cream + the
marshmallow