

Table 28

EXECUTIVE CHEF | SCOTT RAINS

To Start

Soup ~ white bean + Rabbit Ridge Farms pork + chermoula

Cup 7 | Bowl 11 (GF)

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

Wedge ~ pickled red onion + heirloom cherry tomatoes + bleu +
AR bacon + bleu cheese dressing + smoked thousand island 9
(MV)(GF)

ANP Spinach ~ popcorn sweet breads + apple + sweet- \bar{G} -sour vin
12

Tater Tots ~ chicken skin mayo 8

Shared

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

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

Teriyaki Octopus ~ pickled beets + toasted pepitas 14

Ahi Poke ~ grapefruit + crispy garlic + peanuts + dashi + wontons
17 (GF)

Quail Lollis ~ Texas Pete's + bleu 12

Chicken Skins ~ pimento cheese + pepper jelly 8 (GF)

Farm

Beef Tongue Schnitzel ~ braised cabbage + schmaltz potatoes +
gochujang mustard 28

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

Black Eye Pea Fritters ~ whipped feta + pickled beets +
pomegranate + dukkah 16

Lamb Belly ~ chile + beet puree + za`atar carrots + yogurt +
chermoula 32 (GF)

Duck Breast ~ chicken skin crusted turnips + greens + pepper
jelly 28 (GF)

Steak Frites ~ prime beef filet + roasted bone marrow + truffle
fries + salsa verde + house ketchup 55 | 40 w/out Marrow (GF)

Meatloaf ~ Akaushi beef + shrooms + fried Brussels + schmaltz
potatoes 20.

T28 Burger ~ Akaushi beef + pimento cheese + bacon jam + our
pickles + fries 17 (GF)

Rabbit Ridge Farms Braised Chicken Thighs ~ house made gnocchi
+ truffle butter + chicken jus 24

Water

Shrimp & Grits ~ U12 shrimp + rice grits + greens + andouille
gravy 28 (GF)

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

And Sides 9

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

Ralston's Rice grits + pimento cheese + chow chow

Honey-Soy Brussels ~ crema + pecans + togarashi (MV)

Southern Greens + smoked pork + pot likker

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 red onion + heirloom cherry tomatoes + bleu + AR bacon + bleu cheese dressing + smoked thousand island (MV)

Big – Choose One

Rabbit Ridge Farms Braised Chicken Thighs ~ house made gnocchi + truffle butter + chicken jus

Meatloaf ~ Akaushi beef + shrooms + fried brussels + schmaltz potatoes

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