

DINNER

INC only uses hormone free & naturally raised meats, poultry & game in addition to sustainable seafood • Checks may be split up to 4 ways • We apologize for any inconvenience
A 20% gratuity will be added to all parties of 6 or more • All burgers & steaks are seared on our plancha • **GF** Denotes a Gluten Free menu item/ we use gluten free soy sauce. **V** Denotes a Vegetarian item

FOR THE TABLE

GUACAMOLE // jalapeño, red onion, cilantro, cumin, lime, served with corn chips **12.00 GF V**

CHICKEN & DUCK LIVER PÂTÉ // dijon mustard, madeira gelée, pickled red onion, served with crostini **9.00**

ROCK POTATO 'ELOTES' // grilled corn, smoked tomato aioli, arbol chile hot sauce, grana padano, fines herbes, lime **10.00 GF V**

COUNTRY HAM BOARD // 'Tennessee prosciutto' from Murfreesboro, TN, served with crostini, giardiniera, pimento cheese, pepper jelly, dijon **16.00**

OLIVE TAPENADE // labne, basil, za'atar, pickled garlic, extra virgin olive oil, hazelnut dukkah, warm baguette **10.00 V**

COFFEE RUBBED JUMBO CHICKEN WINGS // choice of Maker's Mark vanilla bean buffalo sauce or our habanero jerk sauce
Served with celery salad and bleu cheese dressing
6 PC. 10.00 12 PC. 18.00 18 PC. 25.00

SALMON DUMPLINGS // caramelized ginger & onion, red curry coconut sauce, cilantro, pickled red onion, shredded cabbage, kaffir lime leaf **12.00**

BUFFALO CHICKEN STEAMED BUNS // 2 pc., bao buns, bourbon buffalo sauce, celery-bleu cheese slaw **11.00**

MAC N' CHEESE BITES // breaded & fried sriracha mac and cheese, served with smoked tomato aioli **10.00 V**

SHRIMP A LA PLANCHA // 6 pc. "peel n eat" served w/ grilled lemon, herbs, old bay and prepared horseradish **13.00 GF**

SWEET N SPICY MEATBALLS // 7 pc. beef & duck meatballs, apricot & gochujang glaze, sesame, mint **12.00**

CASHEW CAULIFLOWER // madeira sweet n' sour, orange, scallion, cashews, basil, lime, sesame cole slaw **10.00 GF V**

WARM HUMMUS SKILLET // saffron-orange hot sauce, dill, marinated cucumber, pickled red onion, za'atar, lemon, grilled pita **11.00 V**

LARGE PLATES

GRILLED BISTRO STEAK // jasmine fried rice, sesame, edamame, carrot, scallion, sliced avocado, black pepper steak sauce **29.00 GF**

SEARED SCOTTISH SALMON // carrot & quinoa barigoule, grilled zucchini, yellow pepper-hazelnut spread, parsley salad **24.00**

ROASTED CHICKEN BREAST // creamed corn gratin, grana padano, smoked collard greens, local honey **24.00**

DAY BOAT SEA SCALLOPS // corn & potato salad, lemon aioli, crispy potato straws, kale kimchi, basil, crisp country ham, cilantro **28.00 GF**

INC BURGER // smoked onion aioli, Vermont smoked maple cheddar, applewood smoked bacon, sesame brioche bun, spicy kosher dill pickle spear
CHOICE OF: hand cut fries, crispy tater tots, or organic mixed greens **15.00**

GARGANELLI PASTA // grilled corn, snow peas, corn custard, grana padano, wilted baby arugula, basil, mint, black pepper **17.00 V**

COFFEE ROASTED PORK TACOS // 4 pc., sesame cole slaw, chipotle salsa verde, red eye chile glaze, cilantro, lime, house made flour tortilla **21.00**

VOODOO SHRIMP N' GRITS // local cheddar grits, Louisiana style voodoo sauce, tomato, basil, served with honey & sage cornbread **26.00**

LONG ISLAND DUCK BREAST // crushed kohlrabi, blistered snow peas, crispy duck confit, toasted almonds, mint, tamarind duck gravy **29.00 GF**

MUSHROOM GRILLED CHEESE // country sourdough, local maitake mushroom, scallion cream cheese, muenster, arbol chile honey, baby arugula
CHOICE OF: hand cut fries, crispy tater tots, or organic mixed greens **15.00 V**

GREENS N' GRAINS

BURRATA // baby arugula, white balsamic, strawberries, snow pea, served with grilled sourdough **12.00 V**

MIXED GREENS // cucumber, red onion, shaved grana padano, fines herbes, house made honey-balsamic dressing **10.00 GF V**

-ADD SALMON, SHRIMP, STEAK TIPS, OR GRILLED CHICKEN TENDERS + \$9

GENERAL TSO TOFU BOWL // agave general tso sauce, guacamole, cucumber, red onion, edamame, spicy chickpea 'mayo', grilled broccoli, sushi rice, cilantro, cashews **16.00 GF V**

SHAVED ZUCCHINI // lemon, olive oil, quinoa, almonds, mint, chipotle almond 'cheese' **10.00 GF V**

SIDES

SMOKED COLLARD GREENS // franks red hot, garlic, hickory **7.00 GF V**

CRISPY TATER TOTS // served with ketchup **6.00 V**

HONEY & SAGE CORNBREAD // drizzled with local honey **4.00 V**

HAND CUT FRIES // tossed with sea salt & served with ketchup **5.00 GF V**

SESAME COLE SLAW // green cabbage, tamari, aioli, red onion **5.00 GF V**

CASTLE VALLEY MILLS GRITS // aged cheddar cheese, butter, coarse grits **7.00 GF V**

SPICY PICKLE JAR // house made spicy garlic-dill pickles **7.00 GF V**