

For the Table

CAROLINA STYLE PIMENTO CHEESE 12
house saltines

CELTIC SEA SALT ROAST OF SPOREATTIC MUSHROOMS 13
heirloom beets, salsify, miso-carrot butter crispy local goat cheese crostini

CHIMICHURRI BINCHOTAN-POLPO 17
grilled octopus, crispy potatoes bravas, paprika-lemon aioli

*BISON CRÉPINETTE 18
sauce charcutière, carrot butter

ROASTED DUCK LEG 21
Taleggio fondue, charred radicchio, bourbon-apple mostarda, spirulina-pepita pesto, toast au pâté

*PROVISIONS BOARD 32
bison tartare, heritage sausage, rotating artisan cheese, house-pickled vegetables, Bloody Mary deviled egg, hot-honey mustard, house saltines

Snacks 6

BOILED PEANUTS

DEVILED EGGS

VADOUVAN FRITTÉS

*HOUSE PÂTÉ EN CROÛTE

CORNBREAD SKILLET

To Begin

DAILY SOUP MP
market preparation

GRL HOUSE SALAD 10
winter greens, heirloom tomatoes, apple, pickled red onion, toasted pecans, cornbread croutons
apple cider vinaigrette -or- black garlic ranch

WINTER SALAD 12
winter greens, dehydrated apple, heirloom roasted beets, citrus segments, local goat cheese crouton
boiled peanut & orange vinaigrette

Entrées

OXTAIL RAVIOLI 38
mushroom Taleggio cheese, smoked tomato brodo broth, parmesan

*PITMAN FARM DUCK 45
honey-hibiscus tea brined duck breast, heritage wild rice pilaf, charred greens, salsify, carrot butter, toasted pepitas

*HERITAGE PORK CHOP 54
whiskey maple brined bone-in pork chop, sweet potato and shishito purée, binchotan cabbage, apple cornbread stuffing, pork neck demi-glace

BRAISED POT MP
flavor is coaxed slowly, inspired by tradition and the season

Join us
Friday–Sunday for our Chef's Tasting Menu—a multi-course experience inspired by the season, our surroundings, and the creativity of our kitchen

Simply Prepared

MT FREE-RANGE CHICKEN BREAST
avec jus 32

*BISON TENDERLOIN
black garlic demi-glace 45

FRESH CATCH
charred lemon butter MP

*BUTCHER CUT
mushroom demi-glace MP

ADD ONS
Grilled gulf shrimp 11
Bone marrow butter 5
Sautéed local mushrooms 7
Salt flight 6

SIDES
Pavé Frites 8
Seasonal Vegetable 6
Heritage Wild Rice 6
Honey Sumac Baby Carrots 6

A 3% processing fee applies to credit card payments; this fee is waived for cash, debit, and lodge guests. A 20% gratuity is added to parties of 6+. We fry exclusively with 100% beef tallow. Please inform your server of any allergies or dietary restrictions. Many dishes are naturally gluten-free and allergen-friendly.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.