



CURBSIDE MENU

864-867-1081

SMALLS

kohlrabi, honey crisp, chayote, green mango, roasted pomelo, pepitas / 11

red oak lettuce, bitter greens, and baby kale, goat cheese and cupboard berry pie, vanilla groats, grated muscatel vinegar / 14

smashed edamame, ancient grains, muhammara, pomegranate resin, yogurt, boondi / 13

Baba Beans
Cannellini bean ganoush, blistered baby heirloom tomatoes, smoked walnut and black barley tabbouleh, plate lacquer / 10

lobster-chorizo corn dogs, grapefruit slaw, avocado yumyum / 17

cast iron chicken thigh, red pork belly, wood ear mushroom and collard dashi, dried shrimp crispies and soy nuts / 18

jezebel pork shank, sweet potato moo shoo, green mango, daikon, and red onion, shiso mayo / 26

rye whiskey beef short rib, malted burdock and parsnip whip, vidalia ash, ginger candied roots, green herbs / 19

PLATES

technique of roast pork tenderloin / 34
in a truss, aromatic matignon vegetables, pan jus

barramundi "asian seabass" / 37
apple-swede salad, buckwheat, sherry butter

lamb neck tortelloni / 38
baby bella and beech mushroom bolognese, balsamic cured tomatoes, Focaccia garlic bread crumble

what grows together goes together / 38
river salmon, blistered berries and hazelnuts, wild greens, blood orange vinaigrette

DESSERT

Chocolate / 12
ganache, dark chocolate Mousse, White Chocolate Snow, dehydrated cake crumble, bitter orange

FAMILY MEALS / 4 ppl \$60

Braised Beef Lasagna, House Ricotta, Herb roasted Tomatoes, Focaccia Crumble

Jezebel roasted Pork Tenderloin, Baked Sweet Potatoes with Brown Sugar-Ginger Butter, Cast Iron Brussel Sprouts

Buttermilk fried Chicken Breast, braised Collard Greens, Cheddar mashed Potatoes

BBQ Spiced Steelhead Trout, Chayote Slaw, Buckwheat stewed polenta, charred Citrus

Tempeh Stir-Fry, Kohlrabi, Heirloom Carrots, Sweet Peppers, Cauliflower Rice, Miso-Hoisin Sauce



CURBSIDE WINE LIST

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SPARKLING

- \$30 **Bisol, Prosecco, Brut**
Veneto, Italy, NV
- \$76 **Palmer & Co., Brut Reserve**
Reims, Champagne, NV
- \$44 **Raventos "Conca Del Riu Anoia"**
Blanc de Blancs Cava
Penedès, Catalonia, Spain, NV
- \$56 **Graham Beck, Cap Classique,**
Blanc de Blancs, Brut
Robertson, South Africa, 2015
- \$34 **Cleto Chiarli, Lambrusco di Sorbara**
Emilia-Romagna, Italy, NV
- \$30 **Cleto Chiarli, Lambrusco**
Grasparossa di Castelvetro
Emilia-Romagna, Italy, NV
- \$28 **Venturini Baldini "Montelocco" Lambrusco Emilia**
Emilia-Romagna, Italy, NV

WHITE

- \$53 **Sandhi, Chardonnay**
Santa Barbara, California, 2018
- \$33 **Matetic Vineyards "Corralillo" Chardonnay**
San Antonio Valley, Aconcagua, Chile, 2018
- \$40 **Craggy Range "Te Muna" Sauvignon Blanc**
Martinborough, New Zealand, 2019
- \$50 **Lieu Dit, Melon**
Santa Maria Valley, Santa Barbara, California, 2018
- \$50 **Domaine d'Ecu "Orthogneiss"**
Muscadet Sevre et Maine
Loire, France, 2016
- \$37 **Grochau Cellars, Melon de Bourgogne**
Willamette Valley, Oregon, 2018
- \$33 **Kellerei Kurtatsch, Pinot Grigio**
Atto Adige, 2018
- \$50 **Ciro Picariello, Fiano**
Irpinia, Campania, 2018
- \$43 **Domaine du Salvard, Cheverny**
Loire, France, 2018
- \$30 **Camino "Domitia" Picpoul de Pinet**
Languedoc, France, 2018
- \$40 **Tyrrell's Wines, Semillon**
Hunter Valley, New South Wales, Australia, 2018
- \$43 **Jim Berry "The Lodge Hill" Riesling**
Clare Valley, South Australia, Australia, 2017
- \$43 **Cliff Lede, Sauvignon Blanc**
Napa Valley, California, 2018

ROSE

- \$45 **Musar Jeune, Rose**
Bekka Valley, Lebanon, 2018
- \$38 **Château de Trinquedel, Tavel**
Rhône, France, 2018
- \$35 **Frog's Leap "La Grenouille Rougante"**
Mendocino, California, 2018

RED

- \$63 **Lopez de Heredia "Cubillo"**
Crianza Rioja, Spain, 2010
- \$43 **Mount Difficulty "Roaring Meg" Pinot Noir**
Central Otago, New Zealand, 2016
- \$43 **Domaine de Pallus "Messanges" Chinon**
Loire, France, 2018
- \$60 **Austin Hope, Cabernet Sauvignon,**
Coast, California, 2018
- \$31 **MAN "Ou Kalant" Cabernet Sauvignon**
South Africa, 2017
- \$29 **Atance, Bobal**
Valencia, Spain, 2018
- \$35 **Piattelli "Reserve" Malbec**
Lujan de Cuyo, Mendoza, Argentina, 2017
- \$50 **Klinker Brick, Carignane**
Lodi, California, 2015
- \$50 **Mastroberardino "Redimore" Aglianico**
Irpinia, Campania, 2015
- \$32 **Tiberio, Montepulciano d'Abruzzo**
Abruzzo, Italy, 2015
- \$37 **Musto Carmelitano "Maschitano"**
Aglianico del Vulture
Basilicata, Italy, 2016
- \$45 **Tiberio, Montepulciano d'Abruzzo**
Abruzzo, Italy, 2017
- \$52 **Pax Mahle, "Quail Run Vineyard" Valdiguié**
Suisun Valley, Solano County, California, 2018
- \$49 **JL Chave "Mon Coeurs" Cotes du Rhone**
Rhône France, 2018
- \$56 **Idlewild "Flora & Fauna" Red**
Mendocino, California, 2018

DESSERT

- \$40 **Vietti, Moscato d'Asti**
Piedmont, Italy, 2019