

SNACKS

Boiled Georgia Peanuts	4
Fresh House Pickles	4
BBQ Pork Rinds	5
Warm Potato Chips, blue cheese	6
Devils on Horseback	5

House-Made Fresh Pretzel

Cheddar fondue, spicy
house mustard, sea salt

One big pretzel 5
Tower (3) to share 12

STARTERS

Golden Tomato Gazpacho	5
Niece's Organic Green Salad	6
Baby Iceberg Salad	7
Blue cheese croutons, bacon	
Farmer's Market Tomato Salad	8
Fried okra, fresh shell-bean vinaigrette	
Pint of Fresh Shrimp	10
Traditional bedfellows	
Crispy Calamari Fries	10
Curry slaw, hot garlic sauce	
Carolina Crab Cakes	12
Jumbo lump, smoked trout	
Pork Belly Sliders	8
Apple-butter, tomato jam, curry	
Almond Crusted Goat Cheese	9
Roasted beets, arugula, balsamic	
Pail of "Angry" Mussels	7 / 10
Smoked tomatoes, chile, toast	
Grilled English Bangers 'Sausage'	7
Pimento cheese, crackers, pepper jelly	

FROM THE GARDEN... 5

Grilled Spring Asparagus, tomato jam
Organic Farro Risotto, spring vegetables
Creamy Mac 'n' Cheese, cheddar, gouda, goat
Sautéed Baby Green Beans, shallots, garlic
Duck-Fat Roasted New Dug Potatoes
Pan Roasted Mushrooms

PAN ROASTS

Chicken & Dumplings	16
Hand-rolled gnocchi, mushrooms, peas, baby carrots, lemon, chicken nage	
Steel Pan Roasted Pork Rib Chop	18
Creamy mac 'n' cheese, ham hock jus	
Snake River Wagyu Short Ribs	19
Summer vegetables, farro risotto	



MAINS

Mac & Greens	12
Artisan cheese, Artisan greens	
Wild King Salmon	19
Wasabi & English pea crust, asian slaw, soba noodle salad, wasabi aoli.	
Roasted Local Speckled Trout "BLT"	17
tomato, bacon, arugula, shrimp risotto	
Hand-Rolled Penne Pasta	14
Speck ham, zucchini, English peas, asparagus, parmesan cream	
Green Plate Special	15
Vegetables in mint conditions	
Painted Hill's Pub Burger	12
Sweetgrass cheddar, bacon, herb aioli, crisp lettuce, farmer's market tomatoes	
Gastropub Steak Frites	19
Grilled butcher cut steak, hand-cut truffle fries, peppercorn sauce, blue cheese butter, arugula, tomato jam	
Fresh Colorado lamb Burger	14
Whipped goat cheese, grilled eggplant, mint, charred peppers & onions	

Try our Signature Dessert
"Salted Caramel Budino"

Plan your next event this summer in our Private
Dining Room & English Bar

Upcoming Cooking Classes
August 20th 10am "Edible Seashore"
August 26th 7pm "Heirloom Tomatoes"