

bar charley

Cheese

TBD
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TBD

Salads

Mixed Greens dressed in sherry
Caraway, apples, leeks, manchego

Romaine & Kale with green goddess
Tomato, cucumber, croutons

Carrots & Lentils with almonds and bacon
Over frisee and spinach

Sandwiches

Lobster Roll on buttered brioche
Sea salt and vinegar potato chips

Sous Vide Turkey Breast on rye
Strawberries en vinagre, sprouts, gouda

Bison Sloppy Joe on pretzel roll
House pickles, herbs, onion rings

Vegetation

Fried Eggplant Balls
With chinese hot mustard

Grilled Appalachian Cheese
Honey and raw funghi

Artichokes with burnt orange
Cumin, yogurt

Sauteed Gnudi
Sunchoke, walnuts, whipped sour cream

Papri Chaat
Chick peas, chutney, delicious

Seafood

Fried Oysters on deviled eggs
Gherkins and pimento

Salt Cod and spaghetti
Burrata, stewed tomato, bread crumbs

Shrimp & Belly Dumplings
In kelp and hay broth

Anchovies and bread
Marrow butter, whole roasted shallots

Wood Grilled Whole Market Fish For Two
Fennel, grape jam, potato puree

Meat

Smoked Chicken Thigh
Dirty rice, chicken livers

Duck Morcilla in crispy skin
Over seeds and grass

Slow Roasted Lamb on crostini
Cacao, olive oil, maldon salt

Frankfurters with warm potato salad
Blackening spice

Meatballs with seasonal mushrooms
Over broccolini

Wood Grilled Steak For Two with fries
Kimchi ketchup, compressed duck sauce

Sweet

Slice of Homemade Pie
with vanilla ice cream

By Chef LaMont Mitchell