

# large plates

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## SOFRO BURGER

DUCK FAT MAYO | PIMENTO CHEESE | BACON | PICKLES | CARAMELIZED ONIONS | \$16

2018 | *Sparkman Wilderness Red Blend*

## STUFFED ACORN SQUASH<sup>✓</sup>

QUINOA | GREENS | WALNUTS | POMEGRANATE | \$20

2020 | *Monte Rio Cellers Zinfadel*

## TROUT EN PAILLOTE<sup>^</sup>

CANNELLINI BEANS | CAPERS | ACORN SQUASH | FENNEL | \$25

2019 | *Matthiasson Village No.1 Chardonnay*

## JOYCE FARMS DUCK CONFIT<sup>^</sup>

BLACK RICE RISOTTO | WHITE CHEDDAR | SEARED GREENS | CHERRY DEMI GLACÉ | \$30

2019 | *Piedrasassi Syrah*

## <sup>✓</sup>\*BRASSTOWN BEEF FILET MIGNON<sup>^</sup>

POMMES ALIGOT | BROCCOLINI | MUSHROOMS | LARDON | SHALLOT JAM | MUSTARD DEMI GLACÉ | \$45

2018 | *Orin Swift Eight Years in the Desert Red Blend*

# family plates

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## HUMBLE ROOTS FARM FRIED HALF CHICKEN

MAC + CHEESE | BRAISED GREENS | GLACÉ DE POULET | \$35

2020 | *Ken Wright Cellars Pinot Noir*

## <sup>✓</sup>\*20oz COWBOY RIBEYE<sup>^</sup>

POTATOES | VEGETABLES | DEMI GLACÉ | \$80

2019 | *Beckstoffer Mad Hatter Red Blend*

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

<sup>✓</sup> denotes Vegan | <sup>✓</sup> denotes Contains (or may contain) raw or undercooked ingredients | <sup>^</sup> Denotes Gluten Free options. Ask server for details