

Lemon Hill

Snacks

Dirty rice fritters with trinity relish and crawfish mayo
California Roll Crab Dip with wasabi tobiko and nori dusted rice
crackers

Hot spiced pecans with bacon, peppadews and molasses

Crispy hominy with chili, lime and queso anejo

Firsts

Smoked tomato soup, blue cheese popovers

Mason Salad: Mixed Blue Elephant Farm lettuces and herbs,
sweet garlic vinaigrette

Fondue salad: BE Farm root vegetables, Ben's apples,
Belgian endive, spiced pecans and chevre fondue

Brick oven flatbread: Our Daily preparation

Pastrami fried chicken wings
house pickles and 1000 island dressing

Cathead biscuits, escargots, garlic cream,
parsley salsa and fried egg

Housemade beer cheese
Blue Elephant Farm honey, grilled toasts

Potted pork rillettes
apple mostarda and rye bread toasts

Sandwiches

Classic Patty Melt
grilled onions, house pickles, yellow American and secret sauce,
waffle fries

Turkey leg confit on housebaked Texas toast
cornbread mayo, spicy slaw and cranberry compote

Dirty Rice Fritter Po'Boy
Dirty rice fritters on baguette with iceberg, red onion, pickles,
crawfish mayo and trinity relish

Entrees

Hearth baked cavatappi
Smoked Brussels sprouts, roasted mushrooms, sage and Cantal

Brick oven roasted market fish of the day
Charred escarole, confit gold potatoes and salsa verde

Shrimp n Grits
Head on gulf prawns, anson mills grits, braised collards,
pickled okra and red devil butter

Brick roasted Amish chicken
smoked bacon, pickled white mushrooms, charred leeks and creamy anson
mills polenta

Stout braised beef brisket
French soup onions, potatoes aligote and horseradish gremolata

Dessert

Pies and ice cream