

starters

BIG EYE SPICY TUNA TEMPURA ROLL**
avocado . mango . sweet soy 20

BEEF TENDERLOIN ISHIYAKI*
sliced tenderloin . butter . soy . hot rock 27

QUAIL & WAFFLES
buttermilk fried quail . sweet corn waffle . whipped sorghum 18

BLISTERED SHISHITOS +
lemon & sea salt 15

salads

HEIRLOOM TOMATO GAZPACHO +
charred cucumber . sherry vinegar . basil 12

FRIED GREEN TOMATOES
burrata . benton's country ham . pimento romesco
apple cider gastrique 14

FIELDHOUSE SALAD +
baby greens . candied pecan . dried cherry . goat cheese
champagne vinaigrette 12

LITTLE GEM CAESAR
baby lettuces . shaved manchego . marcona almonds
sherry & white anchovy vinaigrette . lemon 12

+ Gluten Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
**This dish contains raw seafood and may increase your risk of foodborne illness.



mains

PAN ROASTED CAROLINA RAISED TROUT
carolina shrimp jambalaya . golden rice
crispy okra . burnt lemon 38

AUSTRALIAN A-5 WAGYU RIBEYE*
hasselback potatoes . creamed tuscan kale . glazed pearl onion
asparagus . wild mushrooms . double h steak sauce 70

14OZ SWEET TEA BRINED PORK CHOP
anson mills yellow corn grits . collared greens . grilled peaches 44

HALSTED MEATLOAF
ground beef . pork . veal . bbq glaze . blackened green beans
whipped yukon potatoes 33

+GRILLED SCOTTISH SALMON
pickled fennel . blood orange . quinoa . swiss chard . basil 38

+PRIME FILET MIGNON*
smashed fingerling potatoes . brussel & bacon hash
roasted broccolini . red wine demi glace 58

VENETIAN STYLE ANSON MILLS GRITS
grilled & roasted farmer's market vegetables . salted farm cheese
moroccan romesco . smoked buttermilk broth 30