

Starters

- Eagles Rest Bison Meatloaf/House –Made Ketchup, Creamed Corn Gravy** 9
- Blue Crab “Puppies”/Crisp Crab Hush Puppies, Tasso Remoulade, Grilled Lemon Aioli, Micros Greens** 9
- Caesar Salad/Garlic-Anchovy Dressing, Niedlov’s Caesar Croutons, Shaved Parmesan Cheese** 7
- BSG “Shrimp & Grits”/Riverview Farms Grits, Napa Cabbage, Smoked Ham Jus** 11
- Grilled Day Boat Scallops/Citrus Grain Salad, Gypsy Pepper Jam, Hydroponic Basil** 10
- BSG Hydroponic Salad/ Cucumber, Radish, Pistachio Chevre, Herb-Chardonnay Vinaigrette** 5
- Soup Bowl/ Chef’s Daily Prepared Soup** 5
- Foundry Southern FGT / Link 41 Mortadella, FGT, Pimento Cheese, Pickled Radish** 8

Entrée’s

- Pork Tasting/Crispy Pork Belly, Pork Tenderloin, Pork Confit-Parsnip Hash, Apple-Fennel Puree,** 24
- Bourbon-Honey Glazed Salmon Filet/ Wilted Spinach Salad, House Smoked Bacon, Crispy Fennel** 20
- Grilled BSG Filet Mignon/ Caramelized Garlic Potatoes, BSG Steak Sauce, Buttermilk Fried Onions** 27
- Organic Chicken Breast/ Grilled Polenta Cake, Roasted Local Shiitakes, Spring Squash Sauté** 19
- 2 Days Braised Beef Short Rib/ Mashed Local Turnips, Caramelized Blue Cheese** 23
- Pan Roasted Grouper Filet/ Grilled Spring Asparagus, Melted Leeks, Grilled Lemon Oil** 24
- Farm Table Pasta/ A Daily Vegetarian Selection of Local Items with our House Made Pasta** 18

Farm to Table Tasting Menu

Chef Drew’s Nightly Tasting Menu 29

