

The

MACINTOSH

JULY 9

2018

Let our Chef create a 3 course, family style meal for 55 per guest

- Tiller Bakery Bread, Roasted Eggplant, Foie Butter 5
- Head Lettuce, Soy Vinaigrette, Fried Shallot, Summer Vegetables 12
- Rudderfish, Corn, Jalapeño, Cucumber, Buttermilk, Soy, Tomato Water 15
- Heirloom Tomatoes, Watermelon, Burrata, Togarashi Vinaigrette 14
- Radicchio, Green Goddess, Mushroom, Feta, Corn, Fennel 13
- Zucchini, Clams, Chorizo, Pecorino, Melba Toast 13
- Housemade Ricotta Gnudi, Honey, Tomato, Bacon 16
- Vegetable Plate, Anson Mills Rice Grits, Mushrooms, Summer Vegetables 27
- Barrel Fish, Bacon, Beet, Butterbean, Squash 34
- Pork Chop, Corn, Tomato, Squash, Onion 32
- Duck Breast*, Eggplant Agnolotti, Okra, Squash, Fig, Mushroom 32
- CAB Deckle*, Onion Soubise, Green Garlic Salsa Verde, New Potato 43
- "The Mac" CAB Burger*, Aged Cheddar, Nueske's Bacon, Pickles, "Mac Sauce" 18
- Whole Snapper, Collards 55

Sides 7

- "Mac" Potatoes
- Patty Pan Squash
- Shishitos
- Bone Marrow Bread Pudding
- Eggplant