

The

# MACINTOSH

SEPTEMBER 3

2018

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

- Tiller Bakery Bread, Black Garlic Butter, Foie Butter 5
- Head Lettuce, Soy Vinaigrette, Fried Shallot, Summer Vegetables 12
- Heirloom Tomatoes, Watermelon, Burrata, Togarashi Vinaigrette 14
- Radicchio, Green Goddess, Mushroom, Feta, Corn, Fennel 13
- Scallops, Cucumber, Yogurt, Mint, Eggplant, Peanuts 16
- Housemade Ricotta Gnudi, Honey, Tomato, Bacon 16
- Zucchini, Clams, Chorizo, Pecorino, Melba Toast 13
- Foie Parfait, Pickled Red Onion, Strawberry Jam, Sourdough 16
- Fish Camp, Wreckfish Bologna, Collards, Butterbeans, Okra 23
- Vegetable Plate, Anson Mills Rice Grits, Mushrooms, Summer Vegetables 27
- Swordfish, Bacon Crème Fraîche, Beet, Potato, Chive 34
- Pork Chop, Corn, Tomato, Squash, Onion 32
- Duck\*, Eggplant, Okra, Squash, Fig, Mushroom 32
- CAB Deckle\*, Summer Vegetables, Potatoes, Horseradish Lemon Butter 43
- "The Mac" CAB Burger\*, Aged Cheddar, Nueske's Bacon, Pickles, "Mac Sauce" 18

*Sides 7*

- "Mac" Potatoes
- Shishitos
- Bone Marrow Bread Pudding
- Okra