

The

MACINTOSH

OCTOBER 10

2018

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

- Tiller Bakery Bread, Butternut Squash Butter, Foie Butter 5
- Head Lettuce, Soy Vinaigrette, Fried Shallot, Seasonal Vegetables 12
- Frisée, Apples, Ginger Snaps, Cheddar 14
- Radicchio, Green Goddess, Mushroom, Feta, Corn, Fennel 13
- Scallops, Cauliflower, Brown Butter, Scuppernong 16
- Housemade Ricotta Gnudi, Butternut Squash, Bacon, Brussel Sprouts, Mushroom 16
- Sweetbreads, Maitake, Marsala 16
- Togarashi Cheddar Sausage, Whole Grain Mustard, Pickles, Sourdough 12
- Vegetable Plate, Anson Mills Rice Grits, Mushroom, Seasonal Vegetables 27
- Triggerfish, Bacon Crème Fraîche, Beet, Potato, Chive 34
- Duck*, Beet, Okra, Squash, Mushroom 32
- Confit Pork, Brussels Sprout, Sunchoke, Celeriac, Mustard Seed 29
- CAB Deckle*, Frites, Sauce Diane 43
- "The Mac" CAB Burger*, Aged Cheddar, Nueske's Bacon, Pickles, "Mac Sauce" 18

Sides 7

"Mac" Potatoes Shishitos Bone Marrow Bread Pudding Okra Collards