

The

MACINTOSH

NOVEMBER 4

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, Seasonal Vegetables 12
- Frisée, Apple, Ginger Snap, Cheddar 14
- Scallops, Cauliflower, Brown Butter, Scuppernong 16
- Radish, Pickled Carrot, Radish Top Butter 12
- Broccolini, Anchovy, Saffron, Egg, Bread Crumb 13
- Hot & Sour Pork Belly Soup, Beech Mushroom, Bok Choy, Rice 13
- Sweetbreads, Mushroom, Marsala 16
- Pork Ravioli, Onion Soubise, Apple Cider Gastrique 13
- Vegetable Plate, Anson Mills Rice Grits, Mushroom, Seasonal Vegetables 27
- Grouper, Bacon Crème Fraîche, Beet, Potato, Chive 35
- Duck Leg, Edamame, Turnip, Mustard Frill, Asian Pear, Soy 29
- 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

Bone Marrow
Bread Pudding

Okra

Squash

Broccoli