THE KENNEDY

EAT. DRINK. GATHER.

NOVEMBER 2019

— SNACKS —

OYSTERS *by the each, served with necessities** MKT

PIMENTO CHEESE *sharp hoop cheddar, pickle, everything lavash* 6.5

COLONIAL MILLING CORNBREAD *Country Ham, served with provisions* 19
Enhancement: *assortment of Blue Ridge Creamery cheeses* 5

SHRIMP TOAST *pepper mash sambal, sesame seed* 6.5

LEAF LETTUCE *Tyger River greens, farm vegetables, buttermilk vinaigrette* 7

ROASTED SQUASH SALAD *yogurt, pumpkin seeds, mint & Basil, Za'atar, Arkansas black apple* 12

— SUPPER —

RISOTTO *butternut squash, Blue Ridge buxton cheese, black garlic powder* 16

CHARRED OCTOPUS *field peas, country ham, celery root puree* 15

GRILLED RIBEYE *roasted oyster mushroom, marrow butter, Yukon Gold, kale, black garlic** 39

PORK BELLY *Colonial Milling grits, Grant's egg, chive, cracked pepper* 24

THE BURGER *mustard, pickle, onion, special sauce, American cheese, crispy potatoes* 14

CHEF'S CATCH *field fresh provisions** MKT

CORN FLOUR GNOCCHI *lump crab, local peppers, corn, English peas, mixed herbs* 25

BRAISED BEEF SHORT RIB Served Family Style
roasted heirloom squash, buttermilk dressed greens, benne rice, sweet pepper relish, harrissa, hot sauce 59

— SHAREABLES —

HEIRLOOM CARROTS *Bee Well honey, pistou, toasted benne* 7

COLONIAL MILLING GRITS *Hickory King, black pepper, fine herbs* 6

CRISPY POTATOES *Blue Ridge fromage blanc, chive, duck fat* 7

APPALACHIAN BARLEY *blistered peppers, kale* 6

— SWEETS —

SPOON BREAD *cookie butter, drunken caramel* 8

APPLE UPSIDE DOWN *sticky toffee cake, sweet cream* 8

CREME BRULEE *sweet potato custard, roasted marshmallow, candied pecans* 7

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk or foodborne illness.