

TO START

Roast Cushaw Squash Soup
Pecan apple butter + buttermilk creama +
mullen spiced croutons
Cup 8 | Bowl 12

Cowie's Vineyard Port Poached Pear
Arugula + blue fromage + aged
vinegar 12

Jerk Spiced Octopus
Sweet potato + lime + cilantro 16

Kale Caesar
manchego + bacon fat cheesy croutons + farm egg 14

Wedge
pickled red onion + tomatoes + AR bacon + bleu +
buttermilk dressing + smoked thousand island 13

WE LIKE TO SHARE

Steak Tartare
Creole mustard + shallots + fried capers +
potato chips 17

Roasted Local Mushrooms
ricotta +truffle oil + French toast 12

Shanghai Lumpia
chicken + garlic vinegar + banana ketchup 10

Warm hearts of palm dip
preserved tomatoes + fontina + potato chips 9

Tuna Tacos
gochujang + ginger slaw + tobiko + radish + cucumber 18

Quail Lollies
Texas Pete's + blue 14

Duck Wings
white BBQ + jalapenos 16

Chicken Skins
pimento cheese + red pepper jelly + togarashi 10



FARM

Ralston's Purple Rice Risotto
shrooms + farm veggies + truffle oil + pecan dukkah 22

5 Spiced Pekin Duck Breast
fall succotash + golden rice grits + preserved pepper jus 34

Aged Beef Meatloaf
glazed carrots + potato puree + veal demi 24

Cider-Cola Brined Pork Chop
fried apples + pecan apple butter 33

T28 Burger
our ground beef + pimento cheese + onion bacon jam + pickles + fries 19

Rabbit Ridge Farms Chicken Thighs Adobo
aged vinegar + crushed black peppercorn + jasmine & AR crop tech squash 27

Arkansas City, Kansas Prime Beef Filet
spiced butternut squash + parmesan brussels + béarnaise 60

Coconut Red Curry Oxtail
Ralston's jasmine rice + charred broccoli + toasted cashews 39

WATER

LA Redfish
whipped sweet potatoes + roasted brussels + sage brown butter + pecans 42

Red Shrimp & Rice Grits
collards greens + andouille onion gravy 35

Sesame Crusted Yellowfin Tuna
purple rice congee + garlic bok choy + sweet soy butter 60

PRIX FIXE | \$55

SMALL | Kale Caesar or Quail Lollies or Wedge

BIG | LA Redfish or Aged Beef Meatloaf or 5 Spiced Pekin Duck Breast

SWEET | Sticky Toffee or Pear Upside Down Cake

*Consumption of raw or uncooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. *

Certain items may be modified gluten free or vegan upon request

SIDES

\$10

Poblano Mac & Cheese Casserole
chow chow + chicken skins

Honey Soy Brussels
rosemary crema + pecan crunch

Southern Greens
smoked pork + pot likker

Golden Rice Grits
pimento cheese + green tomato relish

SWEETS

\$12

S'mores Bowl
chocolate pavlova + graham cracker cookie butter +
chocolate pastry cream + marshmallow fluff

Pear Upside Down Cake
warm pear cake + honey thyme ice cream +
candied basil

Pumpkin Cheesecake
pumpkin cheesecake + gingersnap crust +
spiced apple compote + candied pepitas

Snickers
snickers cream + caramel + chocolate cake
+ burnt milk gelato + crushed peanuts

Sticky Toffee Pudding with Bourbon Sauce
with bourbon sauce + bourbon pecan ice cream

Crafted by Pastry Chef

Tamara Murray