

# O d e t t e

## ..... snacks .....

- deviled farm eggs two ways.....4**  
pimento cheese & bacon, red curry
- fried brussels sprouts.....7**  
kalamata olive mayo, preserved lemon vinaigrette
- apple & pickled grape toast.....8**  
bonnie blue goat-cow cheddar, walnuts, arugula
- mushrooms escabeche .....7**  
pickled mushrooms, puffed amaranth, parmesan focaccia
- braised beef spring roll .....6**  
bwc farm beef, pear kimchi, sambal mayo

## .... cheese & charcuterie ....

- selection of regional cheeses (3) .....14**  
housemade jam, spiced pecans, toasted bread
- charcuterie board.....16**  
assorted cured meats, pickles, house mustard, chutney, charred bread
- cheese & charcuterie sampling.....sm 18 lg 30**

executive chef: josh quick  
gluten free, vegan & vegetarian options available upon request  
sourced as often as possible from our local farmers  
parties of eight or more are subject to a 20% service charge

## ..... small plates .....

- chicken & conecuh sausage gumbo .....7**  
two brooks farm missimati rice, green onion
- mixed lettuces.....7**  
shaved apple & radish, gorgonzola, almonds, onion-buttermilk vinaigrette
- kale caesar .....7**  
roasted cherry tomatoes, garlic croutons, shaved parmesan, caesar vinaigrette
- bwc farm crispy pork belly.....12**  
sorghum-glazed sweet potato, sweet potato purée, sweet potato chips, hazelnut, coconut, arugula pesto
- smoked cauliflower ..... 10**  
thousand island dressing, house kraut, caraway vinaigrette, rye croutons
- grilled octopus.....15**  
cauliflower purée, crispy potatoes, chorizo vinaigrette, basil oil, harissa

- fried gulf oysters.....13**  
green onion mayo, charred lemon

- crispy gnocchi .....14**  
braised duck, roasted carrots, cilantro broth, chives, crispy fried egg

## ..... sides .....

- caramelized brussels sprouts with barley.....7**
- broccoli-cheddar gratin.....7**
- brown rice grits & butter..... 5**
- hand-cut fries ..... 4**

## ..... large plates.....

- simmons farm catfish.....23**  
shrimp étouffée, brown rice grits, brussels sprouts salad, roasted turnips, bacon vinaigrette

- pan-seared scallops.....29**  
braised white beans, broccoli rabe with roasted garlic & chili, pistachio gremolata

- cast iron-seared chicken breast..... 22**  
garlic-herb potatoes, broccoli-cheddar gratin, caramelized onion soubise, poppy seed vinaigrette

- bwc farm stuffed cabbage..... 19**  
grass fed beef & bulgur wheat, napa cabbage, spiced tomato sauce, feta, frisée, cumin vinaigrette, pickled mustard seeds

- house-ground local beef cheeseburger..... 12**  
caramelized red onion, red pepper-thyme ketchup, hand-cut fries. add bacon.....2 egg.....2 avocado.....1.5  
*\*gluten free bun.....2*

- steak frites.....21**  
chuck tender, arugula salad, chimichurri, hand-cut fries

- grilled local pork chop .....26**  
caramelized brussels sprouts with barley, roasted squash, pickled banana pepper vinaigrette

- fall vegetable plate..... 21**  
roasted turnips, garlic-herb potatoes, pickled golden beets, broccoli-cheddar gratin, sorghum-glazed sweet potatoes, caramelized brussels sprouts with barley

