

starters & salads

ROASTED BUTTERNUT SQUASH SOUP

crème fraiche, pie spice crouton
e i g h t

ASIAN PORK DUMPLINGS

warm dashi broth, shaved jalapenos, herb medley
t w e l v e

GRATITUDE FARMS BUTTER LETTUCE SALAD

red grapes, crumbled blue cheese, english walnuts, cider vinaigrette
t w e l v e

SALAD OF SHAVED FENNEL, APPLE, CITRUS AND ARUGULA

toasted pumpkin seeds, clover honey vinaigrette
t w e l v e

SALAD OF SEVEN WONDERS

quinoa, kale, edamame, cucumbers, tomatoes, citrus, sunflower seeds, sesame-mirin vinaigrette
e l e v e n

J. T. POLLARD CORNMEAL CRUSTED APALACHICOLA OYSTERS

winter-citrus aioli
t w e l v e

GRILLED HEARTS OF ROMAINE LETTUCE

italian cherry tomato, aged balsamic, creamy parmesan dressing
t e n

add chicken, salmon, or shrimp
f i v e

SIDES

hickory smoked bacon, conecuh sausage, two eggs any style, yukon gold hashbrowns,
mcewen creamy grits, fried green tomatoes, waffle & maple syrup, doughnut holes, seasonal fruit
f i v e

entrées

FRIED GREEN TOMATO BENEDICT
poached eggs, braised pork shoulder, hollandaise
s i x t e e n

SESAME SEED CRUSTED KUMABACHI TUNA
wok fired crispy brussels sprouts, bok choy kimchi, tamarind soy glaze
f i f t e e n

KOREAN BARBEQUED PORK AND EGG FRIED RICE
cabbage, peas, carrots, cilantro, ginger, scallions
f o u r t e e n

GRILLED ASIAN SPICED SALMON BOWL
basmati rice, sriracha slaw, citrus segments, yuzu ponzu
f i f t e e n

CAST IRON CORNED BEEF SHORT RIB HASH AND FRIED EGGS
yukon gold hashbrowns, sweet onions, peppers
s i x t e e n

TWICKENHAM ORIGINAL
three eggs any style, artisan sausage, bacon, roasted potatoes, wheat berry bread
s i x t e e n

FRIED CHICKEN AND BUTTERMILK WAFFLE
bourbon maple syrup, saw mill gravy
f i f t e e n

DOUBLE-STACKED WHITESELL FARMS WAGYU BEEF BURGER
farm egg, fried green tomato, bacon, lettuce, smoked cheddar cheese, french fries
s i x t e e n