

Snacks

sweet corn fritters 6
buttermilk remoulade, togarashi

pimentadew cheese 8
blistered pimento, aged cheddar, Sixteen Bricks bread

country ham & biscuit 5
black pepper biscuit, pepper jelly, rocket

Parker House rolls 5
“everything seasoning”, house cultured chive butter

grand mother board 19
three cheese, three meat, pickles, jam

deviled eggs 6
candied bacon, chive, paprika

John D. Goes South 12
baked Blue Point oysters, creamed turnip

Sides 6

We will gladly substitute any side for a \$2 charge

house fries
ramp salt

“tots”
chili, garlic, Dukes dip

macaroni gratin
mornay, cornbread crust

Sea Island Peas
brown sugar, bbq sauce

collard greens
smoked bacon, chili spice

Dinner

leek and potato 9
crème fraiche, potato crisps, chives

summer corn bisque 9
crawfish, new potato, scallion oil

green salad 8
bling mix, poached apples, candied almonds, goat cheese

melons and ham 11
Benton’s Country ham, farm melons, curried almond, burrata

fried green tomatoes 13
crab remolaude, jalapeno, frisee

mussels 13
potlikker, Braxton Storm, cornbread, chervil

Coppin’s burger 16
Black Hawk Farms custom blend, aged cheddar, bacon marmalade

vegetable pot pie 21
buttermilk biscuit, summer vegetables, green salad

Covington Fried Chicken 22
Johhny cake, cucumbers, hot sauce, tzatziki, watermelon

shrimp and grits 25
Shagbark grits, house chorizo, caramelized onions

White Creek Farms trout 26
summer ratatouille, charred allium, yellow tomato vinaigrette

roasted pork chop 24
stone fruit mostarda, cranberry bean ragout, spinach

hanger steak 27
cippolini onion, scalloped potato, carrots, bone marrow butter

In order to accommodate extra sides and garnishes we require a split charge for our entrees of \$2

Consuming raw or undercooked meat, seafood, poultry or eggs may increase your risk for foodborne illness