

~STARTERS~

AGR Charcuterie & Cheese Plate with accompaniments 12.

Crispy Pork Belly, grilled apple, creamy grits, pecan bourbon maple syrup 13.

Mussels, smoked paprika cream, grilled bread 12.

Veal Sweetbread, sunny side egg, zephyr cake, bacon brown butter 14.

Grilled Sardine, crispy potato, swiss chard, pickled onion, romesco 12.

Roasted Wild Mushrooms, crispy farm egg, sourdough toast, arugula 12.

Cherry Glazed Pork Tenderloin, slow roasted farro, pickled mustard seeds, pecan oil 13.

~SALADS~

Split Creek Farms Goat Cheese, mixed greens, grilled apple, spiced candied walnuts,
warm bacon mustard vinaigrette 12.

Baby Beet & Fennel Salad, orange, arugula, pecans, preserved lemon vinaigrette 12.

~ENTREES~

Potato Crusted Mountain Trout, olive oil braised kale, cauliflower purée,
crispy leeks 27.

Beeliner Snapper, sea island pea hash, grilled polenta, watercress, aioli 28.

AGR Bouillabaisse tilefish, mussels, clams, shrimp, grilled bread, rouille 29.

Seared Duck Breast, red wine braised cabbage, lentils, sweet potato purée 28.

Hickory Grilled Hanger Steak, duo of potato, collard greens, sauce espagnole 29.

Braised Beef Tongue, black pepper gnocchi, black trumpet mushroom, smoked tomato cream 29.

*AGR sources seasonal products from local & regional farms & artisan producers within the United States.
We use sustainable seafood & natural, hormone & antibiotic free meats & proteins.*

20% gratuity may be added to parties of 5 or more No Substitutions Please \$10 split plate charge

~DESSERT~

Trio of Housemade Sorbets / Ice Creams 7.

Devil's Food Cake, chocolate pudding, port cherry syrup,
hazelnuts 9.

Suggested Wine:

~Brachetto / Moscato d'Asti, Elio Perrone 'Bigaro', Italy~

Blood Orange & Brown Butter Tart, preserved orange sauce 9.

Suggested Wine:

~Chateau Villefranche Sauternes 2008 Bordeaux, France~

Housemade Doughnuts, lemon pastry cream,
Buttermilk glaze 9.

Suggested Wine:

~Laudate Dominum Moscatel Spain~

Seasonal Fruit Cobbler *serves two* 12.

Suggested Wine:

~Marenco 'Scarpona' Moscato d'Asti NV Piedmont, Italy~

Flight of three Inniskillin Icewines
each paired with Chef's Selection of Dessert Accompaniments
28.

~ARTISAN CHEESE~

Please refer to cheese list for current selections

Regular/Decaf Coffee (*Leopard Forest Coffee Co.*) 4.
Fresh Mint Tea, served hot 3.
Mighty Leaf 'assorted teas 2.75

~DESSERT WINES & SPIRITS~

Stickies/ Port /Sherry

Moscato d'Asti, Marenco 'Scarpona' 7.

Brachetto / Moscato d'Asti, Elio Perrone 'Bigaro' 8.

Moscatel, Laudate Dominum 7.

Sauternes, Chateau Villefranche 2008 9.

Pedro Ximenez Sweet Sherry, El Maestro Sierra 9.

Tawny 10 yr. Port, Quinya de la Rosa 12.

LBV Port 2004, Quinta do Crasto 11.

Icewines, Inniskillin - Vidal-14./ Riesling-14./ Cabernet Franc-16.

Eaux-di-Vies

featuring Aqua Perfecta (*California*) Pear/Raspberry/Cherry 7.

House Aquavits flight of three 15. / single 7.

Apple/ Tangerine/ Bacon Infused Bourbon

Cognac/Calvados

Geramin-Robin 'Old Havana' Cognac 15. Boulard Calvados 9.

Cardenal Mendoza Solera Brandy 12. Navan Vanilla Cognac 10.

Single Malt Scotch

Ardbeg 10 yr. 10.

Lagavulin 16 yr. 16.

Glenlivet 12 yr. 12.

Macallan 18 yr. 18.

Highland Park 15 yr. 15.

Small Batch Bourbon / Rye

Basil Hayden 8 yr. 12.

Bulleit Frontier Whiskey 8.

Four Roses Single Barrel Bourbon 10.

Knob Creek 9 yr. 11.

Woodford Reserve 13.

Blanton's 14.

Bulleit 95 Straight Rye 8.

Sipping Rum

Pyrat XO Reserve 10.

Pampero Aniversario Añejo 9.

Digestifs

Pallini Limoncello 9.

Luxardo Maraschino Liqueur 9.

Romano Sambucca 9.

St. Germain Elderflower Liqueur 10.



4 Course Prix Fixe
\$55

Optional Sommelier Wine Pairing – \$28

Course 1

Split Creek Farms Goat Cheese, local fall greens, bacon, grilled apple, spiced candied walnuts,
warm bacon – mustard vinaigrette

~Albariño, Eidosela 2010 Rias Baxias, Spain~

Course 2

Potato Crusted Sunburst Red Trout, olive oil braised kale, smoky blue cheese cauliflower purée,
crispy leeks

~Pinot Gris, R. Stuart & Co. 'Big Fire' 2010 Oregon~

Course 3

Seared Duck Breast, red wine braised cabbage, glazed fingerling sweet potatoes, sherry gastrique

~Syrah/Petit Sirah, Stephen Vincent 'Crimson' 2010 California~

Course 4

Seasonal Fruit Cobbler

~ Marengo 'Scarpona' Moscato d'Asti NV Piedmont, Italy ~

*for prix fixe menu, we require the participation of the entire table
no splitting, no substitutions please*