

NATURAL

Widow

WINERY-BREWERY-CIDERY

OLIVES preserved lemon + fermented garlic + herbs \$6

BREAD house made bread + butter \$6

FALL SQUASH figs + lardo + pistachio + hyssop pesto \$15

ROASTED CAULIFLOWER sherry sorghum vinaigrette +
toasted almond + watermelon radish \$7

CHARCUTERIE BOARD rotating selection of house made
charcuterie and ferments \$18

CHEESE PLATTER local NC cheeses + paired accompaniments
\$14

LIONS MANE MUSHROOMS roasted corn + apples +
celery + brown butter \$13

WOOD FIRED

FAIRYTALE EGGPLANTS peanut-barley miso + dates + goat yogurt
+ curried peanuts + fermented chilis \$12

CURED TROUT Amazake rye bread + crème fraiche
+ sumac + dill \$15

WHOLE BIRD FRIED CHICKEN BUCKET

whole braised rabbit + blue ridge hemp crusted rabbit + Parisian gnocchi +
confit potatoes + mustard jus \$68

BLACK COD little neck clams + fennel + sopresatta + pomme
puree \$28

SMOKED LAMB BELLY alkaline noodles + tea poached egg +
market greens \$28

ROTATING DESSERT ask your server about current
offering

ESPRESSO Mountain Air Roasting \$3

* this menu item contains raw or undercooked meats, poultry, seafood, shellfish or eggs; consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness