



DEVOUR INDY

\$40 | \$65 WITH WINE PAIRINGS

STARTER

FRIED GREEN TOMATOES **vg** buttermilk panko crust, pimento cheese, sweet corn chow-chow | *2023 Massican Sauvignon Blanc, Napa Valley, CA*

BURRATA **vg** sundried tomato pistou, shaved fennel salad, crostini
2023 Il Poggione Brancato Rosato di Toscana, Montalcino, IT

ENTRÉE

AMISH CHICKEN bleu cheese mashed potato, prosciutto, mushroom, spinach, sherry cream | *2022 Vignerons De Buxy Buissonnier Chardonnay, Burgundy, FR*

SALMON* **gf** yellow squash, zucchini, eggplant, tomato, bell pepper, chermoula, fines herbes | *2022 Au Bon Climat Pinot Noir, Santa Barbera, CA*

6 OZ FILET* **gf +13** robuchon potato, asparagus, demi-glace, herb butter
2022 Requiem Cabernet Sauvignon, Columbia Valley, WA

VEGETABLE JAMBALAYA **v,gf** blackened tofu, corn, okra, tomato, kale, scallion
2021 Pedro Parra Cinsault 'Imaginador', Itata, CL

DESSERT

CRÈME BRÛLÉE **vg,gf** passion fruit, candied kiwi
Warre's 'Otima' 20-Year Tawny Port, Douro Valley, PT

BREAD PUDDING **vg** white chocolate, cherries, salted-bourbon caramel, tillamook vanilla bean ice cream
Ferreira Dona Antonia 10-Year Tawny Port, Douro Valley, PT

vg vegetarian | **gf** gluten free | **v** vegan

*These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform us of any allergies or concerns.