Flavor is a function of nutrient composition, making seasonal, regional, and pasture-raised ingredients the healthiest and best tasting.

GOLDEN FIG
FARMHOUSE CUISINE

WINTER MENU

SNACKS

East Coast Oysters (James River, VA) **3 each**
Housemade mignonette and cocktail sauces

FL Stonecrabs (Florida Keys, FL) **8 each**
Housemade mustard and cocktail sauces

Virginia Ham Croquettes (Edwards - VA) **9**

Crispy Pork Belly (Palmetto Creek - FL) **9**
IPA mustard

BOARDS

Cheeses

Ted's Cheddar
(Kenny's - KY) **6**

Dancing Fern
(Sequatchie- TN) **6**

Tomme
(Sweet Grass - GA) **6**

Barren County Bleu
(Kenny's - KY) **6**

Meats

Housemade Duck Prosciutto
(Hudson Valley - NY) **6**

Foie Gras Parfait
(Hudson Valley - NY) **16**

Housemade Country Pate
(Palmetto Creek - FL) **12**

Housemade Lardo
(Pasture Prime - FL) **6**

Country Ham
(Edward's - VA) **6**

STARTERS

Daily Local Crudo (Atlantic Ocean) **16**
Ask your server for details

Palmetto Creek Pork Belly (Palmetto Creek, FL) **19**
Anson Mills farro, pickled Swank turnips, spinach

Farmer's Salad (Swank Farms, FL) **12**
Shaved seasonal vegetables, radish, citrus, fines herbes, lemon vinaigrette

Ruby Red Shrimp n' Grits (Cape Canaveral, FL) **17**
Anson Mills yellow grits, applewood smoked bacon, Teena's Pride cherry tomatoes

Roasted Beets (Swank Farms, FL) **14**
Herbed goat cheese, walnuts, shallot vinaigrette

MAINS

Market Fish (Florida Keys, FL) **29**
Saffron nage, cous cous, Florida seasonal vegetables

Braised Pork Shoulder (Palmetto Creek- FL) **27**
Swank mustard greens, roasted apples, glazed turnips, pork jus

Buttermilk Fried Chicken (Joyce Farms - NC) **21**
Collard greens, bacon, pickled okra, hot sauce

Grass-Fed Burger (Joyce Farms - NC) **17**
VT Cheddar, housemade pickles, caramelized onions, golden sauce, hand-cut fries

Pan-Seared Duck Breast (Hudson Valley- NY) **32**
Braised endive, roasted FL oyster mushrooms, confit kumquats, duck jus

Grass-Fed Steak Frites (Joyce Farms - NC) **26**
Flat-iron steak, bistro fries, bearnaise butter

SEASONAL SIDES

Heirloom Tomatoes (Swank Farms, FL) **14**
Basil aioli, housemade farmers cheese, croutons

Roasted Heirloom Carrots (Barefoot Farms, FL) **14**
Tahini- yogurt, Anson Mills benne seeds

Cauliflower Steak (Barefoot Farms, FL) **10**
Roasted grapes, cauliflower purée, curry oil

Vegetable Stir-Fry (Swank Farms, FL) **9**
Quinoa, zucchini, Swank eggplant, bean sprouts, soy sauce

DESSERTS

9 each

Chocolate-Kumquat Ganache
Almond cake, chocolate mousse

Strawberry Shortcake **9**
Macerated strawberries, whipped cream

Pear Crisp
Oat crumble, cinnamon chantilly

Coffee Panna Cotta
Panther Coffee, ginger snaps

Dessert Wine
Oremus. Tokaji. Late Harvest. 2012. 375ml 49

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.