



# THE STABLES

## RESTAURANT

### SHAREABLES

<b>Pate</b>	<b>\$10</b>
Heritage Pork, and Duck Liver Pate, with Roasted Apple, Pistachio, Rosemary, Sage, and House Made Seasonal Pickles, Greens, and Assorted Breads	
<b>Black-Eyed Pea Hummus</b>	<b>\$9</b>
Roasted Jalapeño & Garlic, with Extra Virgin Olive Oil and Crostini	
<b>Sweet Potato Brioche Rolls and Honey Butter</b>	<b>\$8</b>
Fresh Baked Sweet Potato Brioche Rolls with Local Honey Butter Finished With Smoked Sea Salt	
<b>Shrimp and Grits</b>	<b>\$12</b>
Crispy Heirloom Grits, House Smoked Bacon	
<b>Duck Confit</b>	<b>\$12</b>
Cured and Slow Roasted Duck Leg, Served Crisp with Charred Orange Marmalade and Ruby Lettuces	
<b>Stuffed Quail</b>	<b>\$14</b>
Quail Stuffed With Country Sausage, And Heirloom Grits, Beurre Noisette Natural Jus	

### FROM THE GARDEN

\$7 / \$12

<b>Signature Salad</b>
Arugula, Tomato, Pumpkin Seeds, Pecorino, House Bacon, Poached Egg, Rosemary Lemon Vinaigrette
<b>House</b>
Seasonal Lettuces, Shaved Red Onion, Cucumber, Tomato, Goat Cheese, White Balsamic Dressing
<b>Seasonal</b>
Roasted Root Vegetables with Pickle Apples, Goat Cheese Labneh, Spiced Candied Pecans, Arugula and Burnt Honey Vinaigrette
<b>Add Ons</b>
Smoked Chicken (\$5) Poached Egg (\$2)
House Bacon (\$4) Salmon (\$7)

### SOUP

<b>Honeynut Squash Bisque</b>	<b>\$5/\$8</b>
with Brown Butter Pecans, Pea Shoots, Crème Fraîche	

### KNIFE AND FORK

<b>Stables Roasted Duck Breast</b>	<b>\$28</b>
Rosemary Cured, Seared, and Roasted with Shaved Pickled Brussels Sprouts and Honeynut Squash Puree with Red Wine Reduction	
<b>Filet Au Poivre</b>	<b>\$36</b>
with Smoked Brussels Sprouts, Parsnip Puree, and Bourbon Glace	
<b>Roasted Chicken</b>	<b>\$24</b>
with Braised Collards, Roasted Root Vegetables, and Natural Jus	
<b>Braised Short Rib</b>	<b>\$28</b>
Chimichurri, Roasted Root Vegetables, Citrus Pistachio Gremolata, and Emulsified Jus	
<b>Ravioli</b>	<b>\$24</b>
House Made Sage & Fennel Pasta, Roasted Squash and Ricotta Filling, with Brown Butter Sauce, Roasted Pinenuts and Balsamic Reduction	
<b>Gnocchi</b>	<b>\$24</b>
Caramelized Vegetable Bolognese, Shaved Pecorino, Preserved Lemon Infused Olive Oil, and Truffle Gnocchi	
<b>Pistachio Crusted Salmon</b>	<b>\$26</b>
Heirloom White and Yellow Corn Grits with Blistered Tomato Relish	
<b>The Stables Burger</b>	<b>\$18</b>
House Blend 7oz Burger, Pimento Cheese, Arugula/Frisee Blend, and Truffle Aioli Substitute for our House Veggie Patty	
<b>Market Catch</b>	
Chefs Selection Of Fresh Fish	

### SIDES \$8

<b>Collard Greens</b>	<b>Roasted Brussel Sprouts</b>
<b>Seasonal Root Vegetables</b>	
<b>Sweet Potato Brioche (2)</b>	
<b>Parmesan Truffle Kettle Chips</b>	

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## **SWEETS**

*All Desserts Made in House Daily*

<b>Sweet Potato Pie with Brown Butter Whipped Cream</b>	<b>\$8</b>
<b>Cranberry Apple Tartlet with Bourbon Cremeux Chantilly</b>	<b>\$8</b>
<b>Caramel Chocolate Cake with Buttermilk Ricotta Ice Cream</b>	<b>\$8</b>

## **JUST FOR KIDS**

*Choice of one side and tea or lemonade with unlimited refills*

<b>Kids Speciality Cottontail Drink</b> <i>(Not Unlimited Refills)</i>	<b>\$3</b>
<b>Smoked Chicken Tenders</b>	<b>\$8</b>
<b>Grandma's Mac and Cheese</b>	<b>\$8</b>
<b>Stables Pimento Grilled Cheese</b>	<b>\$8</b>
<b>Steak</b> <i>(Cooked Medium)</i>	<b>\$8</b>