

CHICKEN AND THE EGG

MODERN FARMSTEAD FARE

SUPPER HOURS m-th: 5-9p, f + s: 5-10p, sun: 5-8p

EXECUTIVE CHEF + OWNER marc taft

CHEF DE CUISINE patric bell-good

www.chickandtheegg.com

JARS + SNACKS

PIMENTO CHEESE celery, crostini 5. **BUTTERBEAN HUMMUS** pita chips, lemon, evoo 4. **FISH DIP** lavosh, hot sauce 8.

BEFORE SUPPER

SOUTHERN EGG ROLLS springer mountain chicken, heywood's tasso, collards, vidalias, sweet creole mustard sauce 8.

FRIED GREEN TOMATOES pimento cheese fondue, tomato jam 8.

SMOKED BONE MARROW vidalia onion jam, country bread 10.

CRISPY LOCAL OKRA buttermilk ranch 7.

CHARLESTON CRAB CAKE creole tartar 12.

POUTINE house made cheddar tater tots, shaved springer mountain chicken, vidalias, thyme roasted mushrooms, garlic, jack cheese, chicken gravy 9.

CRAB + CRAWFISH BAKE crostini 9.

SALADS

THE REQUIRED HOUSE SALAD craig tucker's mixed greens, cheddar, grape tomatoes, natural bacon, local egg, brioche croutons, vidalia vinaigrette 8.

ICEBURG WEDGE blue cheese, natural bacon, pickled vidalias, grape tomatoes, buttermilk dressing 8.

LITTLE GEM squash, red onion, walnuts, parmesan, preserved lemon vinaigrette 8.

FARMER'S SALAD arugula, country ham, grape tomatoes, pickled vidalias, charred corn, butter beans, crispy okra, vidalia vinaigrette 8.

HEIRLOOM TOMATO whipped ricotta, evoo, sea salt, cracked pepper 8.

SUPPER

CHICKEN + WAFFLES our famous fried chicken, belgian waffle, sorghum butter, steen's cane syrup 17.

"CHICKEN + DUMPLINGS" roasted chicken leg + thigh, potato dumplings, cippolini onions, heirloom carrots, pea shoots, vidalia soubise, chicken gravy 18.

***HANGAR STEAK** cheddar tater tots, honey drizzled heirloom carrots, our steak butter 21.

BRAISED BEEF SHORT RIB smoked gouda grits, asparagus, bordelaise, preserved lemon gremolata 17.

***SALMON** spring peas, asparagus, mushrooms, blistered tomatoes, honey, arugula 17.5

ENCHANTED SPRINGS MOUNTAIN TROUT corn, tomatoes, pea shoots, country ham, preserved lemon butter 17.

***SCALLOPS** celery root, mushrooms, asparagus, pine nut gremolata, radish confit 24.

SEAFOOD RAVIOLI shrimp, crab, blistered tomatoes, lobster sauce, tarragon 22.

CRISPY CATFISH hoppin john, gumbo sauce, crispy okra 17.

SHRIMP + GRITS smoked gouda grits, heywood's tasso, caramelized vidalias, blistered tomatoes, low country sauce 16.5

SPRING CHICKEN PASTA springer mountain chicken, broccoli pesto, sundried tomato, parmesan, lemon 16.

WILD BOAR SUGO potato gnocchi, whipped ricotta, basil 18.

SIDES

4. each

smoked gouda grits | tater tots | asparagus | honey-drizzled heirloom carrots | fries | simply dressed greens

AFTER SUPPER

BANANA PUDDING woodford reserve soaked 'nilla wafers, chantilly cream 4.

STICKY BUN BREAD PUDDING cinnamon ice cream, caramel 5.

STRAWBERRY-RHUBARB CROSTATA lemon + blueberry ice cream 5.

BIG SLAB OF CHOCOLATE CAKE salted vanilla ice cream 6.

WALKING IN MEMPHIS bananas, peanut butter ice cream, caramel, bacon 6.

BUTTERMILK PANNA COTTA fresh berries, chantilly cream, mint 5.

*Items cooked to order, may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. We fry in 100% canola oil that contains no TBHQ or other preservatives. Our chefs are happy to discuss any food allergies or aversions, please let us know! Our water is filtered - we do not sell bottled water out of respect for our environment. All of our menu items are prepared from scratch, we do not have any microwaves. YES! It WILL be worth the wait, we promise! We support local, sustainable, organic agriculture, as well as the humane raising & harvesting of animals. In addition, we follow the guidelines of the Monterey Bay Aquarium Seafood Watch when selecting seafood for our menu. For your convenience, an 18% gratuity will be added to all parties of nine or larger.