Welcome to Hungry Mother

18F course \$13

wagyu beef tongue toast, smoked cheddar, tobacco onions, pickled okra *artisan plate: deviled egg + surryano ham biscuit, pepper jelly + pimento cheese crostini chilled asparagus & sorrel soup, maine crab, garlic, lemon, fennel, saffron vinaigrette

2nd course \$15

*gulf shrimp terrine, remoulade, grilled celery hearts, horseradish, fines herbes peas à la française, smoked ham, morels, pea greens, sorrel, buttermilk, cornbread wild burgundy escargots, green garlic butter, herbsaint, french gnocchi, radish gremolata

3rd course \$19

*painted hills bistro filet, fingerling potatoes, ramps, wild cress, kentucky worcestershire jus *cornmeal catfish, dirty rice grits, andouille, pecans, chow chow, lemon brown butter smoked pork shoulder, grits, fiddleheads, vidalia, pickled fennel, tomato gravy, hushpuppy

> skillet cornbread, sorghum butter +\$4/8 baked anson mills grits, tasso ham, cheddar + \$7 sautéed collard greens, garlic, pepper vinegar + \$6

4th course \$10

coconut crème fraîche panna cotta, rhubarb, black pepper chantilly, ginger *jasper hill cheese 'raclette', red onion & bacon jam, farro, sweet pickles, thyme valrhona chocolate terrine, dried cherries, candied almonds, mint chip ice cream



We opened our doors in March of 2008, since then we have proudly composted, recycled and used local, sustainable ingredients from farms in and around New England. Chef Barry Maiden was born in rural Virginia, our featured Southern specialties are from the Appalachian region and the surrounding states. Most artisanal items are made in house. Sweets by Pastry Chef Rachel Sundet.

FOLKS WITH FOOD ALLERGIES: We take your health seriously. BEFORE placing your order, food or drink, please inform your server if any person in your party has a food allergy.