

# Dinner

*menu changes often don't get your heart too set on anything!*



- antebellum **cornbread**, sorghum butter 4 / 8  
"Field-ripened, freshly milled sweet cornmeal produces the open crumb and high floral notes that characterize classic black skillet cornbread"  
-Glenn Roberts, Anson Mills, Columbia, SC
- boiled virginia **peanuts**, maine sea salt 5
- \*tx. wagyu **beef tongue** au jus, toast, dijon, robinson swiss 7
- \*smoky **pimento cheese**, **deviled eggs**, **surryano ham**, grilled bread 12
- \*grilled **asparagus**, crispy brambly farm **pork**, quail egg gribiche 12
- \*crispy **softshell crab**, remoulade, celery hearts, fines herbes, parsley oil 16
- french **gnocchi**, wild burgundy **escargots**, peas, ramps, sorrel, black garlic butter 15
- \*smoked wellfleet **clams**, country ham, tabasco mayo, ramps, pickled squash 12
- mesclun salad**, smoked & spiced hazelnuts, grapefruit, vidalias, spring cow's cheese 10

- cornmeal-crust ed catfish** *wild caught; rappahannock river, virginia*  
andouille, dirty rice middlins, chow chow, pecans, lemon-mustard brown butter 23
- \***bavette steak** *painted hills co-op; fossil, oregon*  
asparagus, farro, blue cheese, grilled vidalias, watercress, kentucky worcestershire 27
- cast iron chicken** *organic amish farms; lancaster co., pennsylvania*  
spring dug parsnips, fiddleheads, king mushrooms, cippolini onions, red-eye jus 26
- seafood pan-roast** *georgia shrimp, maine mussels, rhode island sea bream*  
bacon, ramps, fingerling potatoes, pea tendrils, kentucky smoked paprika broth 29

- baked antebellum **grits**, tasso ham, cheddar 7
- sautéed **collard greens**, garlic, pepper vinegar 5



Hungry Mother uses local and sustainable ingredients from farms in and around New England. Southern specialties are from the Virginia Appalachia and the surrounding states. Most artisanal items are made in house. To see a list of our farms and purveyors please visit our website @ [www.hungrymother-cambridge.com](http://www.hungrymother-cambridge.com) and click on the "our friends" link.

In an effort to be kind to the earth, we compost or recycle 80% of our waste.

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.

\*Consuming raw or undercooked meat, egg or seafood may increase your risk of foodbourne illness, especially if you have certain medical conditions