

Dinner



To Tide You Over...\$5

***BOILED VIRGINIA PEANUTS** maine sea salt

CAJUN POTATO CHIPS + FRENCH ONION DIP

***HUSHPUPPIES** bacon-onion jam, red remoulade

HOT SMOKED BEEF TONGUE 'AU JUS' robinson family swiss, dijon, crouton

First Course

***GRILLED FRISÉE & VIDALIA SALAD** beets, asher blue cheese, spiced hazelnuts, curry-grapefruit vinaigrette 10

FRIED OYSTERS maine shrimp buttered grits, pickled ramps, bourbon smoked paprika oil 14

***CRISPY PORK & COLLARD POTLIKKER** pickled hot peppers, sixty-minute farm egg 9

***SMOKED VT. CHEDDAR PIMENTO CHEESE & BENTON'S COUNTRY HAM** grilled crostini, b&b pickles 8

***BBQ VERMONT QUAIL** angel biscuits, pea greens, chow chow 15

Main Course

***MAPLE GLAZED ROHAN DUCK** creamy anson mills farro, heart of gold squash & turnips 27

CAST IRON CHICKEN bacon, sweet potato & sunchoke barigoule, vidalia onion soubise 23

JOHN DORY EN PAPILOTE shemeji, kentucky soy & citrus ponzu, leeks, potatoes 25

CATFISH PECAN MEUNIÈRE carolina rice pilau, sea island red peas, lemon brown butter 21

BRAISED BEEF CHEEK GNOCCHI purée blanche, carrots, horseradish, sarvecchio parmesan 24

Can You Pass That?

ANSON MILLS GRITS, HM TASSO HAM, CHEDDAR 5

SAUTÉED COLLARD GREENS 4

SKILLET CORNBREAD, SORGHUM BUTTER 4 / 7.5

Hungry Mother uses local and sustainable ingredients whenever possible, from farms in and around New England. Southern specialties are from the Virginia Appalachia and the surrounding states. Unless otherwise noted artisanal items are made in house. To see a list of our farms and purveyors please visit our website @ www.hungrymothercambridge.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 PLEASE inform your server if any person in your party has a food allergy.

