

MARKET SPECIALS

Spiced Roasted Carrots, Citrus,
Pine Nuts & Pecans,
Greek Yogurt, Honey 16

Roasted Sweet Potato,
Red Pepper Aioli,
Puffed Rice, Chives,
Salsa Verde 16 ^{VEGAN}

Butternut Squash Soup,
Chervil, Herb Oil 10 ^{GF/VEGAN}

SALADS

Winter Salad, Compressed
Apples, Shaved Fennel,
Candied Pepitas, Blood
Orange Dressing 12 ^{GF/VEGAN}

Local Beet Salad, Asian Pears,
Ginger Syrup, Parmesan Foam,
Grapefruit 14 ^{GF}

Baby Kale Caesar,
Capers, Garlic Croutons,
Pickled Shallots, Pecorino
Romano 14 ^{GF OPTION}

STARTERS

Buttermilk Biscuits with Honey Butter 12

Deviled Eggs (4), Crème Fraîche, Country Ham, Chives* 12 ^{GF}

Pimento Cheddar Cheese Fritters, Hot Honey, Parmesan 12

Crispy Brussel Sprouts, Dried Cranberries, Pecorino Romano,
Balsamic, Sweet Potato Chips, Smoked Pecans 16

Warm Butternut Squash, Ricotta, Prosciutto, Aged Balsamic 16 ^{GF}

Ahi Tuna Tartare, Gochujang Aioli, Marinated Cucumbers,
Rice Chicharron 24

ENTREES

Split Entrée Charge \$10

Premium Market Cut, Seasonal Vegetables (Limited Availability) MP

12oz Prosciutto Wrapped Iberian Pork Chop, Confit Potatoes, Brussel Sprouts, Mustard Vinaigrette 55

"Beef & Barley": 8 oz. Niman Ranch Sirloin, Barley Risotto, Gracie's Greens, Roasted Vegetables* 48

Rocky Mountain Elk Bolognese, Local Mushrooms, Rigatoni Pasta, Pecorino Romano 36

Roasted Idaho Trout, Carrot Chowder, Roasted Cauliflower, Tiger Prawns* 42 ^{GF}

Butternut Squash Risotto, Local Mushrooms, Fried Sage, 6 Year Aged Balsamic 34 ^{VEGAN/GF}

Seared Ahi Tuna, Carolina Gold Rice, Nori, Kimchi, Benne Seeds, Jalapeno Dressing 47 ^{GF}

Chef/Owner Matthew Harris
Chef de Cuisine Lucas Gallavan
www.TupeloParkCity.com



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.