



Andersonville Autumn Restaurant Week 2025

November 1-15 * 4:30 – 8:30 p.m. Dinner * *Table d'Hôte, choose one per course*

First

- ① **Caramelized Nichols Farm Cabbage** Charred in a spicy rub, served with wild black walnut romesco sauce and fried onions (vegan)

Gumbo Ya-ya Our signature Cajun-style (dark, coffee-like roux) gumbo with housemade andouille sausage and chicken, with steamed Arkansas Delta rice

Creole Tomato Bisque Nichols Farm Roma tomatoes & Carolina Gold Rice pureed with Kilgus Farmstead milk and a whiff of absinthe, garnished with sourdough Swiss cheese crisp and piccalilli

Bread Service

- ① **Skillet Cornbread** Weisenberger's stone-ground white cornmeal and buttermilk bread baked in bacon fat, served with whipped sorghum butter

Entree

- ① **Fried Chicken** our updated recipe cooked under pressure with canola oil, served with reezy-peezy and chili sauce, choose light or dark meat (two pieces)
-or-

Braised Oxtail Rillettes Fischer Farms regenerative ranch beef oxtail confit cakes with mashed Nichols Farm Yukon Gold potatoes, fire-roasted kale, and Four Star Mushrooms maitake gravy
-or-

Stuffed Collard Greens Nichols Farm collards filled with local acorn squash, Anson Mills black rice, okra, and Four Star maitake mushrooms, smothered in Creole tomato gravy (vegan)

Dessert:

- ① **Persimmon Cheesecake** wild Indiana persimmons, cream cheese, and aromatic spices in oatmeal graham crust, sorghum molasses, candied black walnuts

- ① **Lemon Blackberry Pound Cake** specially blended rice flours with coconut oil and silken tofu with local blackberries, blood peach sorbet

Bourbon Bread Pudding drunk with bourbon whiskey, fragrant with warm spices, served with homemade apple butter, salted caramel, Tahitian vanilla bean ice cream

\$45 per person