# TUESDAY TABLE NOVEMBER 8<sup>TH</sup>, 2022

Birmingham, AL



Frank Stitt is a giant, on whose shoulders we stand, of modern Southern cuisine. He not only pioneered fine dining in Alabama, but did so by utilizing the local, regional bounty and celebrating its rich culture and tradition. After a short stint at Chez Panisse in the late 70's, Alice Waters directed him toward France, specifically, recommending him as an apprentice to her friend Richard Olney who was an American expat artist living in

Provence at the time. Olney was obsessed with Provencal market cooking, wine and the lifestyle that came along. Frank absorbed it all. But, more importantly, it was here that he had an epiphany--a region's agrarian culture and traditions are not only to be celebrated at the table but are the basis of transcendent cuisine whether it be in Provence, Northern California, or Alabama.

SNACKS.....

**RABBIT TERRINE** Elderberry Mustard, Chive Breadcrumbs

**ROASTED QUAIL** Black Lentil-Tasso Stuffing, Spiced Pecans & Apples, Molasses Vinaigrette

HIGHLANDS' BAKED GRITS Smoked AL Oysters & Wild Mushroom Chowder Sauce, 2-year Benton's Ham

CORNBREAD PANZANELLA Beet and Peanut Salad, Arugula, Banyuls Vinaigrette, Blue Cheese

ENTREE.....

PLEASE CHOOSE ONE FOR THE TABLE

**RED SNAPPER FILLET** Ham Hock-Red Wine Sauce, West Indies Salad, Autumn Vegetable Ragout, Cracklin' Spoonbread

BEAN AND COLLARD GREEN GRATIN Celeriac and Apple Coleslaw

DESSERT.....

LEMON MERINGUE TART Muscadine-Rosemary Syrup, Pistachio Pistou

ADULT \$48 per person UNDER 10s \$20

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## **R-BAR COCKTAILS**

SMOKEY AND THE BANDIT Smoked Rye Whiskey, Hot Pepper Vermouth, Cynar, Angostura, Cherry
ASHEVILLE GREY FOG Earl Grey Gin, Almond Orgeat, Oat Milk 13
WHAT'S UP DOC Tequila, Dry Curaçao, Carrot, Lemon, Madras Curry, Cinnamon 13
R-BAR OLD FASHIONED Four Roses Bourbon, Demerara, Angostura, Lemon Peel 12
LIFE'S A BEACH Rum, Velvet Falernum, Allspice Dram, Lime, Orange, Angostura Bitters 13

#### WINES BY THE GLASS

BUBBLY	
CLARA VIE, Brut Nature, Mauzac, Limoux, Languedoc, France NV	13
ROSÉ	
MAS DE JANINY, C'est Bien Comme Ça!, Grenache-Cinsault, Languedoc, France 2021	11
WHITE	
DOMAINE BEAUSEJOUR, Sauvignon Blanc, Touraine, Loire Valley, France 2021	13
MATTEO BRAIDOT, Pinot Grigio, Friuli-Venezia Giulia, Italy 2020	11
<b>ZOE</b> , Roditis-Moscofilero, Peloponnese, Greece 2021	10
CHATEAU DE CHAINTRE, Chardonnay, Macon-Chaintre, France 2020	13
BOUNDARY BREAKS, Riesling, Finger Lakes, New York 2021	11
ORANGE	
KLET BRDA, Krasno, Rebula-Sauvignonasse-Malvasia, Brda, Slovenia 2020	13
RED	
BODAN ROAN, Pinot Noir, California, USA 2018	12
LUBERRI, Seis, Tempranillo, Rioja, Spain 2020	13
LE CALLE, Campo Beo, Sangiovese, Maremma, Tuscany, Italy NV	11
CLOVIS, Grenache-Syrah, Côtes-du-Rhône, France 2021	12
FAMILIA SCHROEDER, Saurus, Malbec, Patagonia, Argentina 2020	12
HERON, Cabernet Sauvignon, Paso Robles, California 2020	14

#### BEER ON TAP

ALLAGASH BREWING BELGIAN TRIPEL (10 OZ)
Portland, ME – 9% ABV 8
<b>BURIAL 'SURF WAX' IPA</b> Asheville, NC $- 6.8\%$ ABV <b>8</b>
SIERRA NEVADA 'LIQUID HOPPINESS' IPA
Asheville, $NC - 7.0\%$ ABV 7
OLDE HICKORY HEFEWEIZEN $\rm Hickory,  NC-4.5\% \; ABV$ 7
ARCHETYPE 'UNRULY MYSTIC' COFFEE PORTER
Asheville, $NC - 5.8 \% ABV$ 6
FONTA FLORA 'NEBO' PILSNER Nebo, $NC - 5.2\% \text{ ABV}$ 8
DSSOLVR 'DEVILISH & FANCY' FRUITED GOSE
Guava, Raspberry, Mango Asheville, NC – 6.1% ABV 8
URBAN ORCHARD 'GINGER CAMPAIGN' CIDER
Asheville, $NC - 6.5\%$ ABV 8

### BOTTLES & CANS

<b>BLACKBERRY FARM CLASSIC SAISON</b> $TN - 6.3\%$ ABV 6
OSKAR BLUES 'MAMA'S LITTLE YELLA' PILSNER $\rm NC-4.7\%ABV$ 6
FOOTHILLS 'JADE' IPA NC – 7.4% ABV 7
HIGHLAND GAELIC ALE $NC - 5.5\% ABV$ 6
HIGHLAND OATMEAL PORTER $NC - 5.9\% ABV$ 6
MILLER HIGH LIFE $WI - 4.6\% ABV$ 4
MILLER LITE $WI - 4.4\%$ ABV 4
NOBLE 'STANDARD BEARER' CIDER $NC - 6\% ABV$ 7
BOTANIST AND BARREL 'LE SENTIMENT BLEU' BLUEBERRY
<b>ROSÉ CIDER</b> NC – 8% ABV <b>21</b> 375ml
PARTAKE 'PALE' NON-ALCOHOLIC FL 5
ATHLETIC BREWING 'ALL OUT DARK' NON-ALCOHOLIC ${\rm CT}$ 5