



Welcome to the Cockentrice. Through these offerings, it is our mission to pay tribute to the farmers, the service industry and their families, and our ever-present food community. Without hard work, integrity, and the support of the community, this menu would not be possible. We hope to illustrate our respect for making good food the right way with every dish. With gratitude, we thank you for spending your evening with us.

## TO COMMENCE (Let us begin)

2 for X / 3 for X / 5 for X

### Fermented, Cured, Dried, or Smoked Our Contemporary Charcuterie

1. **Southern Smashed Noisettes** – Cayenne, Toasted Peanut, Garlic, Pastured Pork, Sea Salt. *Good heat, nutty finish, buttery texture.*

2. **Black Pepper Sorghum Salami** – Toasted Long Pepper, Sorghum Syrup, Garlic, Pastured Pork, Sea Salt. *Delicious sour, wonderful balance, and body.*

3. **Georgia Ginger Whip** – Woodland Gardens Ginger, Garlic, Pastured Pork, Sea Salt. *A delicious meat forward salami, with a sleeper tangy herbaceousness on the end, good body and sour.*

4. **Rosso Espezia** – Bresola Brined Beef, Sea Salt, Red Wine, Garlic, Pastured Pork, Beef, Sea Salt. *A deep Italian aromatic intensity with a delicious silky fat finish.*

5. **Southern Fire Pork Snack Stick** – House Ground Chili Powders, Garlic, Pastured Pork, Sea Salt. *The unique chili flavors come through on the end with the spice providing perfect balance.*

6. **Georgia Espelette Salami** – Georgia Grown Espelette, Garlic, Pastured Pork, Sea Salt. *An exceptional treat celebrating the beautiful Basque pepper. A mild start but deep finish with pungent, sweet heat.*

### Hams, Whole Muscle, Pâté Our Contemporary Charcuterie

7. **Heirloom Prosciutto** – Pastured Pork, Black Long Pepper, Garlic, Sea Salt. *We are proud to have different heirloom varieties of Prosciutto hams. Your Servitor will inform you of the offerings for your visit. Every breed has a subtle nuance that makes it very special.*

8. **Culatello** – Known as the “prize” of the Prosciutto, the large cheek muscle of the prosciutto is cured in salt and garlic and fermented in a pig’s bladder for up to two years. *Simply put, it has no equal.*

9. **Lonzino** – House Ground Pimenton, Citrus, White Wine, Garlic, Pastured Pork, Sea Salt. *A fermented dried pork loin ; elegant and unctuous.*

10. **Duck Prosciutto** – Whole Cured Moulard Magret Duck Breast, Winter Spices, Sea Salt. *The duck fat provides a mouth feel and decadent finish unlike any other fat.*

11. **Bacon Butter** – Toasted Long Pepper, Cayenne, Sorghum, Brown Sugar, Coffee, Bourbon. *A country style pate with wonderful southern flair.*

12. **Duck Fat & Foie Gras Pâté with Currant Jam** – Duck Fat, Foie Gras, Spices, Sea Salt. *The sharp fruit acid hangs on to the buttery kiss of the decadent fats. Beautifully balanced.*

## PREPARED CHARCUTERIE

**Lamb Ham and Hay** – Smoked Muscadine Jelly, Confit Sheep’s Milk, Pickled Carrots (XX)

**Duck Sock Sausage Rösti** – Red Thumb Fingerlings, Cabbage, Duck “Sock” Toulouse Smoked on Sassafras and Hickory, Ham Fat Mustard (XX)

**Second Stanza Spreadable Salami** – Guinea Egg, Trencher, Pickled Lemon Caviar (XX)

**Suckling Pig Grattons** – Jerusalem Artichoke Whip, Warm Pork Belly Mustard (XX)

**Pumpernickel Fried Hot Reuben Terrine** – Russian Caviar, Carrot Frits, Sauerkraut “Corn Nuts” (XX)

## CHEESE

2 for X / 3 for X / 5 for X

1. **Moses Hill** – Sheep, Many Fold Farm, GA

2. **Fortsonia** – Cow, Nature’s Harmony Farm, GA

3. **Carolina Moon** – Cow, Chapel Hill Creamery, NC

4. **Esmontonian** – Goat, Caramont Farm, VA

5. **Sandy Creek** – Goat, Goat Lady Dairy, NC

## TO EXPERIENCE (opener)

### BEEF

**Burgundy Braised Ox Tail Pillows** – Jerusalem Artichokes, Morels, Mire-Poix (XX)

**Lettuce Hearts** – Bone Marrow Croutons, Grilled Leek Vinaigrette, Watermelon Radish, Pickled Mustard (XX)

**Grilled Beef Cheek and Gruyere Bread Pudding** – Beef, Pig Ear Salad, Red Pearl Onion, High Acid Dressing (XX)

### BIRD

**Black Pancakes w/ Duck Confit** – Duck Confit, Muscadine, Maple Snow, Preserved Guinea Egg, Petrified Salsify (XX)

**Chicken Skin Gnocchi** – Crispy Mustard Greens, Squab Jus, Carrot Butter

### LAMB

**Lamb Cobbler** – Lamb Shoulder, Fire Roasted Baby Carrots, Pate Brisee, Sheep’s Milk Curd, Fines Herbes (XX)

### PORK

**Crispy Morcilla** – Espelette Mayonnaise, Détrempe (Puff Pastry), Smoked Celery, Acid (XX)

**Warm Trotter Salad** – Turnips, Carrots, Onion, Fried Rye, Savory Jam (XX)

**(Bone) Milk and Honey** – Roasted Pork Broth, Honey Noodles, Deviled Tasso Ham Buttons, Roasted Hakurei Turnip Powder (XX)

## TO IMMERSE (entrees)

### BEEF

**Slate Roasted Blue Cheese Cured Rib Eye** – Dry Aged (Brasstown) Pave Cut Rib Eye, Shake Rag Blue Cheese Cure, Edible Stones, Demi-glace au Boeuf (XX)

### BIRD

**Salmi (Ragout) of Guinea Fowl** – Chestnut, Bacon, Celery Root, Shallots, Our Pimenton Powder (XX)

**Baked Butcher’s Batter** – Quail Breast, Quail Toulouse, Lamb Belly, Roasted Game Jus, Pickled Quail Eggs (XX)

### LAMB

**Lamb Cube Steak** – Turnips, Salsify, Beets, Parsnips and Spiced Pine Nut Cream, Roasted Vegetable Glace, Fresh Foraged Cuttings (XX)

### FISH

**Black Sea Bass** – Celeriac, Chive, Potato, Roasted Game Jus (XX)

## TO ENGROSS (a shared experience)

### BEEF

**Bourbon Braised Brisket** – Warm Fermented Cabbage, Sheep’s Milk Clabber Cream, Beef Tendon, Smoked Beef Glace (XX)

### LAMB

**Sherry & Carotene Braised Lamb Shanks** – Red Torpedo Onions, Palettes, Rotisserie Beets, Fines Herbes Caviar (XX)

### PORK

**Confit of Suckling Pig** – Fuyu Persimmon, Jalapeno, Amaranth with Roasted Pork Liquor (XX)

## SEASONAL VERDURE & SUPPLEMENTS

**Our Study in Vegetables** – Featuring the hard work of *Woodland Gardens and Love is Love Farm* (XX)

**Glazed Winter Squash** – Sweet Dumpling Squash, Sheep’s Milk Curd, Ewe’s Milk Cream, Walnut Brittle (XX)

**Mushroom Custard w/ Bone Marrow** – Porcini, Brasstown Bone Marrow, Cumberland Crostini (XX)

**Sunflower Seed Risotto** – Sunflower Seed, Roasted Game Broth, Goat’s Milk Butter (XX)

*Add 3 g Black Truffles to any dish for 45*