

Dinner

GYPSY SOUL PROUDLY SUPPORTS FAMILY FARMS, FISHERMEN, RANCHERS, HERDERS, AND FORAGERS

BREADS: BASKET OF 4

onion-rosemary focaccia • butter flake roll • lard-sage biscuits
potato-bacon-chive flatbread • rye cocoa • cornbread

fresh churned infused butter & smoked sea salt

PANTRY

pimento cheese/our ritz style crackers
deviled eggs/corned ham/togarashi
chicken skin cracklins/snake oil/roof top honey
kennebec potato chips/scallion-onion dip
pickled partridge eggs/beets/scape capers

LEAVES & LIQUIDS

detroit greek salad/ruby onion/beets/cucumber/romaine/feta
bibb/pear/shallot/tarragon/bacon/rogue blue
virginia peanut-squash soup/duck gizzards/fig
smoked gazpacho/whipped avocado/olive bread
grilled green beans/araucana egg/toasted shallots/rye
nettle vichyssoise/bay crab/la ratte potatoes/alliums

BEGINNINGS

martins beef tartar/grilled romaine/anchovy/black garlic
chicken liver parfait/vidalia onion marmalade/bourbon jelly
smoked rockfish dip/benne lavash
pig ears/fermented cucumber/spicy peanut/green cabbage
beef marrow/sea urchins/antler mustard/ink toast
rabbit sausage/field peas/baby collards
barkat oyster/artichokes/chard/white bread/chives

FINNED FISH

8 sugar toads/gypsy chips/cole slaw/kelp aioli 20
wreckfish/crayfish/tasso/maque choux 26
yellow perch/ field peas/shrimp chorizo/smoked broth 24
grouper/frogmore stew/rouille/portuguese bread/rouille 28
whole fish/roasted in seaweed/garnitures (for two guests) 70

SHELLFISH

6 ruby shrimp/alliums/tasso/grits/gullah nage 28
8 lobster free form lasagna/leeks/tomato curd/ghost peppers 36
9 bay jumbo lump crab cakes/mom's potato salad/preserved lemon aioli 18/34
8
9

POULTRY & OTHER WHITE MEATS

10 chicken fried bobwhite quail/grits/greens/gizzard gravy 22
12 duck fried carolina rice/porcini mushrooms/bluegrass soy 24
10 rabbit/ricotta dumplings/ember roasted carrots/smoked mushroom nage 25
10 whole roasted chicken/black truffles/foie gras/egg/asparagus (for two guests) 75

PIG

country ribs/apples/brussel sprouts/purple cape beans 22
stuffed head rouelle/dandelions/radishes/salsify/apricots 24
shoulder confit/thai inspired/coconut distillation 25
slow roasted rack/garnitures (for two guests) 70

BEEF AND RED MEAT

14 smoked brisket/ramp kimchee/new crop onions/shiitakes 26
12 hanger steak/buckwheat fries/romesco sauce 25
12 gypsy soul burger/onion roll/smoked bacon/aged cheddar/our relish tray 18
30oz rib eye/roasted on slate/garniture (for two guests) 110

HEIRLOOM GRAINS & TUBERS

farrow piccolo/brined tomatoes/basil/mascarpone 9
carolina rice cakes/smoked pigs feet/pickled green tomatoes 10
yellow corn grits/foraged mushrooms/preserved truffle 12
jerusalem artichokes/burnt lemon 10

MACARONI & CHEESE: CAVE AGE CHEDDAR/GOAT CHEESE

plain/unbaked 8
baked/our ritz style cracker crust 8
bay crab/oyster cracker-old bay crust 14
country ham/crackling crust 12

VEGETABLES: LOCAL AND AMERICAN SOURCED

vidalia onions/3 star ale batter/beer yeast vinegar 10
chicken fried morel mushrooms/gizzard gravy 14
fat back braised pole beans 8
grilled globe artichokes/anchovy-lemon aioli 10
maque choux/corn/beans/tasso 9
baby lettuces/roof top herbs/tomato vinaigrette 8
roasted southern vegetables 10

**we kindly ask for your children to order off the menu, chef will provide half portions.*

The consumption of raw or undercooked foods that contain harmful bacteria may cause serious illness or death.

Gypsy Soul

Brunch

GYPSY SOUL PROUDLY SUPPORTS FAMILY FARMS, FISHERMEN, RANCHERS, HERDERS, AND FORAGERS

BLOODIES

8

mary/vodka
derby/bourbon
caesar/vodka/clam juice
fairy/absinthe
hogger/bacon infused vodka
murder/gin/black vinegar
bull/beef bouillon

JUICES: SQUEEZED AND/OR PRESSED

watermelon-mint
ruby grapefruit
cara cara orange
heirloom tomato
hippie green jam

IN THE BEGINNING

pecan-roof top honey bun
weekend breads/pastries/muffins
gypsy soul sheep yogurt/granola/roof top honey
detroit greek/beets/heirloom feta/tomatoes/cucumber/romaine
heirloom vegetable gazpacho/avocado/grilled olive bread
smoked rockfish dip/benne seed lavash
chicken liver parfait/vidalia onion marmalade/bourbon gelee
cured wild salmon/gravlax sauce/rye crisp/red watercress
soused shrimp/pickled peppers

BUBBLES

10

mimosa/cara cara orange juice
good night kiss/Campari/bitters
bellini/toigo peach puree
keep it up/cognac/orange juice/bitters
pink planet/strawberry/lemon/sugar

please refer to our cocktail book

5

8

8

10

8

9

9

10

10

10

10

12

EGG ENTREES: FREE RANGE ARAUCANA EGGS FROM PATH VALLEY & OTHER BIRDS

hen eggs at 63°/bay crab/maque choux 22
chicken fried steak/hen eggs over easy/yellow finn potatoes/chanterelle gravy 20
crawfish-tasso blanquette/ hen eggs at 63°/mustards/rye cocoa biscuits 19
foragers omelette/mushrooms/wild greens/smoked gouda/arugula salad 18
chicken liver parfait/onion marmalade/bourbon jelly 10
duck confit hash/fingerling potatoes/duck egg/fois gras béarnaise 22
corned beef cheek hash/collard greens/red eye gravy 18
biker's breakfast/3 eggs/grits/collards/rabbit sausage gravy 18

SOUTHERN SPECIALTIES

brioche stack/peanut butter butter/bananas/path valley maple syrup 14
waffles/fried chicken livers/little onions/chive black pepper gravy 16
blueberry flapjacks/cut oats granola/bliss bourbon maple syrup 15
rabbit sausage-liver blanquette/chanterelles/white bread 20
oyster pan roast/artichokes/chard/sparkling cider 18
sugar toads/chips/cole slaw 18

OTHER ENTREES

hanger steak/trumpet mushrooms/fingerlings/sauce bavaroise 26
halibut/herb crust/morel hash/truffle vinaigrette 27
frogmore stew/shellfish & bay fish/elephant garlic/rouille 25
jumbo bay crab cake/maque choux/crab corral aioli 32
carolina shrimp/anson mills grits/onion-tasso gravy 24
roasted belly/pink field peas/farrow/apple butter 24
pressed shoulder/carolina gold "fried rice"/canes syrup 22
gypsy soul burger/onion roll/smoked bacon/aged cheddar/our relish tray 16

HEIRLOOM GRAINS & TUBERS

farrow piccolo/brined tomatoes/basil/mascarpone 9
carloina rice cakes/smoke pigs feet/pickled green tomatoes 10
chive biscuits/chicken liver gravy 8
shredded hash browns/vidalia onions/garlic chives 6
yellow corn grits/foraged mushrooms/preserved truffle 12
jerusalem artichokes/burnt lemon 10

MACARONI & CHEESE: CAVE AGE CHEDDAR/GOAT CHEESE

plain/unbaked 8
baked/our ritz style cracker crust 8
bay crab/oyster cracker-old bay crust 14
country ham/crackling crust 12

VEGETABLE: LOCAL AND AMERICAN SOURCED

vidalia onions/3 star ale batter/beer yeast vinegar 10
chicken fried morel mushrooms/gizzard gravy 14
fat back braised pole beans 8
grilled globe artichokes/anchovy-lemon aioli 10
maque choux/corn/beans/tasso 9
baby lettuces/roof top herbs/tomato vinaigrette 8
roasted southern vegetables 10

TEA: PLEASE ASK FOR OUR INTERNATIONAL BOOK

LACOLOMBE COFFEE: SPECIAL SELECT

latte • espresso • cappuccino • decaffeinated 6
first growth siphons *(ask server for the list)*

Lunch

GYPSY SOUL PROUDLY SUPPORTS FAMILY FARMS, FISHERMEN, RANCHERS, HERDERS, AND FORAGERS

LUNCH CRUSH

FOR A QUICK LUNCH ONLY AT OUR BAR
FEATURING 3 DISHES COMPOSED DAILY

BREADS: BASKET OF 4

onion-rosemary focaccia • butter flake roll • lard-sage biscuits
potato-bacon-chive flatbread • rye cocoa • cornbread

fresh churned infused butter & smoked sea salt

PANTRY

pimento cheese/our ritz style crackers
deviled eggs/corned ham/togarashi
kennebec potato chips/scallion-onion dip

LEAVES/GREENS AND THINGS

detroit greek salad/ruby onion/beets/cucumber/romaine/feta
bibb/pear/shallot/tarragon/bacon/rogue blue
24 hour chopped salad/green goddess dressing
arugula/smoked peaches/peanut/pressed sheep ricotta

ADDITIONAL PROTEINS TO ADD TO SALADS:

pulled chicken salad
cured country ham
grilled fish of the day
grilled beef of the day
wild shrimp in pickling brine

BEGINNINGS & SOUPS

smoked gazpacho/whipped avocado/olive bread 10
nettle vichyssoise/bay crab/laratte potatoes/alliums 12
barkat oyster/artichokes/chard/white bread/chives 12
smoked rockfish dip/benne lavash 9
martins beef tartar/grilled romaine/anchovy/black garlic 12
smoked rockfish dip/benne seed lavash 10
chicken liver parfait/vidalia onion marmalade/bourbon gelee 10

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chicken fried steak/hen eggs over easy/yellow finn potatoes/chanterelle gravy 20
biker's breakfast/3 eggs/grits/collards/rabbit sausage gravy 18

ENTRÉE SANDWICHES

"redneck" cheese steak/cave cheddar/onions/lettuce/tomato 14
pulled chicken/heirloom grain bread/bacon/lettuce/tomato/challah 12
cuban obsession/smoked pig shoulder/country ham/mustard/pickle 12
smoked rockfish salad/scape caper mayonnaise/rye 13

ENTRÉES

hanger steak/trumpet mushrooms/fingerlings/sauce bavaroise 22
halibut/herb crust/morel hash/truffle vinaigrette 24
yellow perch/ field peas/shrimp chorizo/smoked broth 24
jumbo bay crab cake/maque choux/crab corral aioli 18/32
carolina shrimp/anson mills grits/onion-tasso gravy 22
chicken fried bobwhite quail/grits/greens/gizzard gravy 22
gypsy soul burger/onion roll/smoked bacon/aged cheddar/our relish tray 18
grilled vegetables from our farm partners 20

HEIRLOOM GRAINS & TUBERS

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