



Bourbon Heritage Month

Fork & Bottle Dinner Series

SNACKS

Local Apple Crostini and Smoked Honey
Sorghum Glazed Short Ribs
Sweet Potato Biscuit and Pork Belly

The Golden One

*jefferson's very small batch, lillet blanc,
jasmine tea, lemon & absinthe*

THE BEGINNING

Ricotta Gnudi

tessa, parmesan and chives

Lucky Number Seven

*jefferson's ocean cask strength, house amaro
blend & cherry bitters*

SUPPER TIME

Confit Duck Leg

sausage spoonbread, onion marmalade and
greens

Jefferson's Reserve Old Rum Cask Finish

SWEET FINISH

Dark Chocolate Toffee Pudding
pecan ice cream

Sherry Curious Indeed

*jefferson's reserve, amontillado sherry,
amaro nonino & brown sugar*

Executive Chef Matthew McClure

9.20.2018