



Enoch's Stomp

Appetizers

Enoch's Charcuterie	\$26
Assortment of cured meats, imported cheeses, fresh fruit, crackers & accompaniments	
Stuffed Wild Grape Leaves	\$12
Fresh picked grape leaves filled with ground buffalo, wild rice & herbs, served with blood orange balsamic glaze	
Panko Crusted 4 Cheese Mac & Cheese	\$10
Elbow macaroni with smoked gouda, Guinness cheddar, swiss, and pepper jack cheeses	
Quail Medallions	\$14
Grilled plantation quail breasts with roasted pears, shallots, and balsamic glaze on a bed of peppery arugula	
Caprese Hummus Platter	\$13
Basil & garlic pesto hummus topped with balsamic marinated tomatoes, & burrata mozzarella served with grilled pita, cucumbers, and sweet peppers for dipping	
Roasted Grape Crostini	\$10
Balsamic roasted sweet grapes, creamy herb goat cheese, & toasted pecans on crusty bread	

Soups & Salads

Autumn Field Salad	\$6
Wild arugula, blueberry-vanilla goat cheese crumbled bacon, roasted pears, pumpkin seeds, & champagne vinaigrette	
Young Caesar Salad	\$6
Organic baby romaine lettuces, house-made croutons, grilled lemon, shaved parmesan, & creamy Caesar dressing	
Fresh Autumn Soup	\$6
Made weekly from fresh ingredients, Fall style soup	

Desserts

Dark Chocolate Marquis	\$9
Berry Moscato Tiramisu Cake	\$9
Southern Pecan Tart	\$9
Limoncello Sorbet	\$8
Not Your Average Bread Pudding	\$9

Beverages

Soda, Iced Tea	\$2
Coffee	\$3
Assorted Wine Tasting Flights	\$8
Flight of 5 wines served in miniature 1oz. bottles Choose from Dry, Sweet, White, Red, or Dessert.	

Entrees

(These entrees include choice of two sides)

Traditional Filet	\$30
Center cut beef tenderloin seasoned in our house made seasoning. Grilled to your liking	
44 Farms Black Angus Strip Steak	\$38
12oz Texas strip steak rubbed in our house made seasoning. Grilled to your liking	
Bourbon Pecan Quail	\$25
Whole char-broiled quail. medallion, & quail egg, roasted pears, bourbon-pecan glaze	
Buffalo Filet	\$35
Fork-tender grilled bison tenderloin rubbed in our house made seasoning. (Only 168 Calories!)	
Pomegranate Chicken	\$22
Soy and ginger marinated grilled chicken breasts, pomegranate glaze	

Entrees*

(No side substitutions allowed)

Classic Trout Almondine	\$22
Almond crusted pan seared trout with arugula fennel salad, sage brown butter sauce, black and mohogany rice, and broccolini	
Merlot Venison Two Ways	\$39
Grilled venison chops plus venison sausage, with Merlot blueberry sage sauce, confit fingerling potatoes, and bacon brusselsprout leaves	
Red Beet Cured Salmon	\$28
Beet cured salmon, assorted roasted beets with horseradish, black and mohogany rice, and a fennel beurre blanc	
Wasabi Pea Chicken	\$24
Wasabi pea crusted fried chicken breast with wasabi mash, cilantro lime gastrique, and fresh vegetables	
Bone In Bacon Wrapped Pork Chop	\$25
Sou Vide (6 hours) and grilled bone-in, bacon wrapped pork chop, Guinness cheddar grits, rosemary pumpkin butter	
Wild Mushroom & Grilled Chicken Pasta	\$18
Forest blend mushrooms, toasted pine nuts, lemon olive oil, burrata garlic sauce with herb grilled chicken breast	

Sides

(Available A La Carte ~ \$6)

Bacon Brusselsprout Leaves	Seasoned Mashed Potatoes
Guinness Cheddar Grits	Pumpkin Parsnip Hash
Black and Mohogany Rice	Broccolini
Duck Confit Fingerling Potatoes	A La Carte Sides

*Meal preparation does NOT allow SIDE SUBSTITUTIONS with these *entrees

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

20% service charge automatically applied to tables of 6 or more.