

Epiphany Dinner Menu

Cold Small Plates

Pimento Cheese/ Red Hill Cheddar, Roasted Peppers, Pretzel Bread 7

Pickled Shrimp/ Mile Marker 13 Shrimp, Spices, Good Olive Oil, Pickled Peppers 10

Wedge Salad/ Bibb Lettuce, Maytag Bleu, Spiced Pecans, Pickled Tomatoes 7.5

Green Papaya Salad/ Tomatoes, Red Peppers, Poblano Dressing, Sticky Rice 8.5

Gazpacho/ Pickled Shrimp, Tomato, Daikon Pickle, Pickled Chiles, Chive Oil 9

Chicken Pate/ Free Range Chicken Livers, Good Olive Oil, Pretzel Bread 9

Beef Carpaccio/ Wagyu Beef, Horseradish, Maytag Bleu, Chive Oil 10.5

Warm Small Plates

***Rabbit Tenderloin/** Fudge Farms Bacon, Soft Boiled Egg, Red Eye Aioli 12

***Sliders/** Durham Ranch Wagyu, Souibisse Onions, Cayene Aioli, Bleu Cheese Slaw 10

Brussel Sprouts/ Roasted with Kim Chi 7

Tamale/ Fudge Farms Pork, Fresh Corn, Red Pepper Puree 10

Frito Misto/ Mile Marker 13 Prawns, Green Tomatoes, South Carolina Flounder, Onion Rings 12

Crispy Pork Rillettes/ Slow Roasted Brussels, Orange Reduction, Kim Chi Puree 9.5

Steak Fries Like Mom Used To Make/ Good Olive Oil, Bleu Cheese, Smoked Salt 6

Roasted Prawns/ Mile Marker 13 Prawns, Cilantro, Oven Dried Pineapple, Sweet and Sour 11.5

Big Plates (aka Entrees)

South Carolina Flounder/ Duck Fat Potatoes, Bok Choy, Pickled Mustard Tartar Sauce 24

***Fudge Farms Pork Steak/** Local Vegetables, Pickled Vegetables, Pickled Ranch 18.5

***Meyer Ranch Sirloin/** Wagyu Stuffed Twice Baked Potato, Fresh Corn, Onion Rings 24

Braised Rabbit/ Chorizo, Green Curry, Coconut Milk, Wilted Greens, Carrots 25

Tangle Wood Farms Chicken/ Fresh Corn, McEwen and Sons Cornbread, White BBQ 19

Ricotta Gnocchi/ Durham Ranch Wagyu Beef, Spicy Tomato Sauce, Good Olive Oil 17

Vegetable Plate/ Roasted Brussels, Gazpacho, Fried Green Tomatoes, Mom's Fries 19

New Bedford Sea Scallops/ Local Wilted Greens, Dashi, Pineapple, Local Cilantro 24.5

Sweets

Brown Sugar and Molasses Cheesecake 7

Lavender crème Brulee 7

Chocolate Espresso Mousse Cake 7

Carrot cake with Chocolate Covered Cocoa Puffs 7

“French Toast” McEwen and Sons Cornbread, Miso Apples, Fudge Farms Bacon, Buttermilk

Bacon crème Anglaise 7.5

Specials

(Bar) ***Durham Ranch Wagyu Burger/** Pork Belly, Moms Steak Fries and a 16 o.z. Can of PBR 16

(Dining Room) ***Meyer Ranch Sirloin/** with Mom's Steak Fries 18

About Our Food : Epiphany serves local organic produce and dairy whenever possible. We also serve only sustainably raised or line-caught seafood at all times. We offer only meat from Happy Animals fed no antibiotics, growth hormones, or Crack Cocaine.

Make Reservations online at Epiphanyfinedining.com

- “Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk food borne illness, especially if you have certain medical conditions.”

Twenty Percent Gratuity added to Parties of Six Or More

\$4 Split Entree Charge

Executive Chef: Tres Jackson