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EPICO

RESTAURANT



FIVE COURSE
VEGAN MENU • 75 •

👉 Wine, Beer & Cocktails 👈

FOUR COURSE
VEGAN MENU • 60 •

FOR THE TABLE

From The Garden • 18 •

~ Vegetables Prepared {Pickled•Grilled•Roasted•Marinated} ~
Presented with Collard Chips/Avocado/
Green Tomato Chow-Chow/Boiled Peanut Hummus

FOOTNOTES

20% gratuity (and a state mandated 8% gratuity tax) will be added to your bill.

^vdenotes a vegetarian option ^Gdenotes a gluten free option

*THE CONSUMPTION OF RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBOURNE ILLNESS.

PREFACE

- **Spiced Heirloom Toamtoes**
Gelée/Fingerling Potatoes /Cilantro

CHAPTER II (please select one)

- **Roasted Beet Salad**
Apple/Sorghum Pecans/Arugula
- **Wine Poached Pear & Blood Orange Salad**
Pistachio/Pickled Onions /Mustard Vinaigrette

CHAPTER III (please select one)

- **Chile Dusted Zucchini**
Broccolini/Hominy Ragout/Avocado /Chimichurri
- **Pecan Crusted Eggplant**
Fall Squash & Apple Hash/Swiss Chard/Mango-Chile

INDEX (please select one)

- **From the Orchard**
Fresh Fruit Plate
- **Passion Tea Sorbet**
Shiso Caviar/Pineapple/Hazelnut Croquant

PREFACE

- **Spiced Heirloom Toamtoes**
Gelée/Fingerling Potatoes /Cilantro

CHAPTER I (please select one)

- **Butternut Squash Soup**
Molasses/Cinnamon Croutons/Sage
- **Wine Poached Pear & Blood Orange Salad**
Pistachio/Pickled Onions /Mustard Vinaigrette

CHAPTER II (please select one)

- **Study of Mushrooms**
Asparagus/Celery Root Puree/Richland Rum
- **Beet Tartare**
Roasted Parsnip/Black Garlic Crisp

CHAPTER III (please select one)

- **Smoked Carrot Confit**
Under Glass/Trinity Pea Salad/Sorghum/Turnip & Greens
- **Eggplant Osso Buco**
Fall Squash/Tuscan Kale/Toasted Barley /Roasted Apple Jus

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