

TO SHARE

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| ROASTED CAULIFLOWER curry aioli, gremolata, crushed red pepper V | 11 |
| CHILLED ROCK SHRIMP* endive, piquillo pepper, ripe mango, fresh citrus GF | 13 |
| HERITAGE FARMS PORK BELLY* black eyed peas, cumin dusted sweet peppers, smoked horseradish aioli GF | 12 |
| ROASTED BEETS mint crème fraiche, arugula, roasted walnuts, meyer lemon vinaigrette GF V | 11 |

STARTERS

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| CHARRED SPANISH OCTOPUS* nduja, potatoes, olives, cotija, cilantro scallion vinaigrette GF | 18 |
| MUSSELS* coconut milk, kaffir lime, cilantro, chili GF | 16 |
| BAKED BRIE black mission fig jam, toasted french bread, local honey, candied walnuts V | 17 |
| CAVATELLI duck sausage, sweet peas, san marzano tomato sauce, parmesan | 15 |

SALADS

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| LITTLE GEM CAESAR challah croutons, shaved reggiano, creamy dressing | 14 |
| TRI COLORE three greens, goat cheese, florida strawberry, toasted almonds, minus 8 vinaigrette GF V | 14 |
| WEDGE baby iceberg, applewood bacon, heirloom grape tomato, red onion, maytag bleu cheese dressing GF | 15 |

ENTREES

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| SEARED DIVER SCALLOPS* beluga lentils, pork belly, romesco sauce, fried leeks | 34 |
| PISTACHIO CRUSTED MAHI* ruby beet risotto, lemon beurre blanc, baby greens | 36 |
| ANSON MILLS FARRO HASH seasonal vegetables, miso broth, thai basil GF V | 25 |
| YELLOWTAIL SNAPPER OREGANATA* toasted herb breadcrumbs, escarole and beans, tomato bruschetta, balsamic reduction | 36 |
| ALL NATURAL MURRAY'S CHICKEN BREAST* caramelized bliss potatoes, haricot vert, verjus sauce | 27 |
| GRILLED ANTARCTIC SALMON* anson mills farro, blistered grape tomatoes, oyster mushrooms, shaved asparagus, saba GF | 32 |
| BARREL CUT FILET MIGNON* seared foie gras, whipped potatoes, haricot vert, baby carrots, port wine demi glace GF | 44 |
| CIDER BRINED BERKSHIRE PORK CHOP* double cut, sweet potato mash, grilled asparagus, candied walnuts, southern comfort jus | 34 |
| BRAISED SHORT RIB* 12 hour braise, rosemary polenta, hen of the woods mushrooms, natural jus GF | 34 |

SIDES

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| honey glazed carrots GF | 7 |
| escarole & beans GF | 7 |
| sweet potato mash GF | 7 |
| grilled asparagus GF | 7 |
| caramelized bliss potatoes GF | 7 |
| parmesan truffle fries GF | 7 |

EXECUTIVE CHEF KELLEY RANDALL | SOUS CHEF PHILLIP COGGINS

V= Vegetarian **GF=** Gluten Free

\$5 share charge - 20% gratuity will be added to parties of 6 or more

please inform us of any allergies or dietary requirements before ordering. Our menu is subject to change based on seasonal availability.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*