

TO SHARE

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

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

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

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

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.*