

SUMMER
2019

To Begin

MUSSELS + CLAMS

san marzano tomatoes, fennel, lemongrass, ginger, cured orange, pickled shallot, spinach, fresh herbs 16

CARROTS + RICOTTA

whipped ricotta, cured lemon, fennel, tarragon, crispy farro, vadouvan spice, grape must 11

SMOKED PORK BELLY

sweet potato purée, peach preserves, bourbon poached golden raisins, plantain chips 13

SEARED SEA SCALLOPS

rancho gordo black bean, braised mayacobas, benton's bacon, pickled green tomato, gremolata, okra crisps 16

HOUSE SMOKED SALMON CROQUETTES

tzatziki, cucumber, cured lemon, shaved fennel, green tomato, celery root, roasted tomatillo vinaigrette, romesco 14

TOMATOES + BURRATA

marinated cucumber, red onion marmalade, basil variations, white balsamic reduction, citrus 13

ROASTED SUMMER SQUASH

charred local corn, pearl onion, fresh herbs, confit garlic, cotija 15

BEEF TARTARE

sumac, gremolata, cured lemon, radish, caper, pickled shallot, fresh herb, gribiche, lavash 15

AHI TUNA POKE

cucumber, granny smith apple, citrus supremes, finger lime, sea bean, wakame, dashi vinaigrette 14

ARTISAN CHEESE + CHARCUTERIE

pickled accompaniments, roasted + candied nuts, assorted olives, house made jams + chutneys, crostinis + crisps 28

Salads

BABY LETTUCES

assorted citrus, honey crisp apple, red grapes, candied walnuts, local honey, charred orange vinaigrette 12

CARROT + CAULIFLOWER

broccolini florets, golden raisins, frisée, bacon lardons, pistachios, curly kale, local honey + curry dressing 13

KALE + FRISÉE

roasted mushrooms, shaved radish, crispy farro, pickled shallot, dark soy vinaigrette, chili dust, radish crisps 13

Entrees

PAN ROASTED CHICKEN

springer mountain farms chicken breast, basmati rice, andouille, sauce étouffée, crispy okra, tomato escabeche 24

CONFIT SHORT RIB

tandoori spice, smashed red potato salad, braised collard greens, cherry + bourbon barbecue sauce 34

SOUS VIDE SWORDFISH

black rice, coconut, tamarind, snap peas, kiwi, pineapple, rhubarb, dragon fruit, jalapeño + pepper relish, plantain crisps 28

OLIVER BURGER*

whole grain mustard infused welsh cheddar, tomato + apple chutney, serrano crisps, boardwalk fries 16
add local farm egg 3

NORWEGIAN STEELHEAD

slow roasted tomatoes, snap beans, baby carrots, summer squash, lemongrass nage 28

PETITE FILET*

garlic + herb whipped potatoes, roasted mushrooms, crispy kale, demi glace, pickled mustard seeds 31

AHI TUNA

oven roasted tomatoes, kalamata olives, confit garlic, capers, cured lemon, celery root, tomato water + leaf 32

SIDES

cast iron cornbread with whipped herb butter 6
crispy brussel sprouts with sambal + sorghum 8
assorted beans + pickled green tomato 8
blistered peppers, corn + cotija cheese 9
house-made kimchi + cucumbers 7

KUROBUTA PORK CHOP

parmesan polenta, braised apples, crispy brussel sprouts, hoguera chorizo, plantain chip 28

BONE IN RIBEYE

fingerling potatoes, blistered shishito peppers, roasted cipollini onion, foraged mushrooms, okra, demi glace 48

Pastas

All pastas made in-house daily

FETTUCCINE BOLOGNESE

confit beef short rib, san marzano tomatoes, house-made ricotta, basil, oregano, parmesan 26

SPAGHETTI PESTO

fresh tomatoes, artichoke hearts, kalamata olives, roasted peppers, confit garlic, cured lemon, spinach, roasted marcona almonds 24

ROYALE RAMEN*

confit pork belly, baby bok choy, house-made kimchi, scallion, soft farm egg, lemongrass shoyu broth 21

** consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*