

## SMALL

kumamoto oyster classic mignonette 3 each

house salad assorted greens, local eggplant, chickpeas, heirloom tomato, kalamata olives, french feta 11

crispy pig ear salad radish, red onion, orange, soy vinaigrette 8

wood roasted double yolk farm egg cave aged gruyere, roasted tomato, chives, sourdough crostini 8

tuna tartare quail egg, kalamata olive, shallot, basil, tomato, crostini 13

chili chicken wings creamy cucumbers 9

local cobia ceviche local mango, avocado, citrus, cilantro 10

wood oven roasted marrow bones parsley caper salad, garlic toast 10

housemade country paté cornichon, peach mostarda, dijon, grilled sourdough 13

## MEDIUM

burrata heirloom tomato, paradise farms basil tops, extra virgin olive oil, fleur de sel 21

butter lettuce orange, hazelnuts, avocado & shallot-hazelnut vinaigrette 11

homemade linguine house smoked bacon, cipolini onion, red bell pepper, piavé vecchio 19

duck confit braised greens, mustard aioli, spiced pumpkin seeds 16

beet & heirloom tomato salad string beans, fresh hearts of palm, walnut vinaigrette, blue cheese 16

crispy sweet & spicy pork belly kimchi, crushed peanuts, paradise farms pea shoots 14

chargrilled octopus salad of gigande beans, roasted peppers, green olives & torn herbs 17

blt salad thick cut house smoked bacon, frisée, heirloom tomato, st. agur, sherry vinaigrette 16

crispy rice cake florida rock shrimp, chorizo, manchego, fried organic egg 14

steamed mussels roasted tomato harissa broth, sticky black rice, garlic chips 14

crispy homemade pastrami red cabbage slaw, thousand island 16

deep creek ranch beef cheek roots in the city peanuts, raisin puree, cauliflower 17

## LARGE

wood oven pizza slow roasted shortrib, caramelized onion, trugole cheese, arugula 19

pan roasted 1/2 "poulet rouge" chicken roasted garlic mashed potatoes, escarole 23

slow roasted fudge farms pork shoulder anson mills cheese grits, pickled red onion, parsley sauce 24

roasted & grilled harris ranch shortrib roasted cipolini onion, romesco sauce, toasted almonds & hazelnuts 30

grilled fudge farms pork chop swiss chard, house smoked bacon, mango chutney 26

steak au poivre 12 oz harris ranch NY strip, green peppercorn & brandy reduction 36

grilled niman ranch leg of lamb chickpea salad, preserved meyer lemon yogurt 29

wood roasted local cobia wood roasted brussel sprouts with pancetta, lemon aioli 28

## EXTRA LARGE

whole wood oven roasted "poulet rouge" chicken plumped raisins, toasted pinenuts, baby arugula 31

wood oven roasted whole local snapper roasted fennel, grilled lemon, smoked fleur de sel, fennel pollen PA

wood oven roasted 24 oz harris ranch porterhouse beurre gascogne, roasted garlic 49

## CHEESE OF THE WEEK :

### ubriaco del piavé, italy

a semi-soft "drunk" cow's milk cheese with a sweet fragrance & a sharp finish. served with poached peaches and grilled walnut raisin bread 10

## SIDES

wood roasted asparagus 7      garlic mashed potatoes 5

wood roasted cauliflower with parsley sauce 7

homemade french fries 6      anson mills cheese grits 5

wood roasted brussels sprouts with pancetta & lemon aioli 8

wood roasted potatoes 6

sautéed broccoli rabe with farro, lemon & crushed pepper 8

## SNACKS

marinated olives 4    deviled eggs 6    crispy pig ear 6

crispy hominy 5    kimchi 4    falafel 5

thick cut potato chips with pan fried onion dip 6

duck rilette with crostini, cornichon & mustard 7

albert's organic ricotta & peach jam crostini 6

chicken liver crostini with caramelized onions 5