

## SMALL

- kumomoto oyster classic mignonette 2.75 ea.
- wood roasted giant prawn lime, cilantro, garlic, butter 12
- chile chicken wings creamy cucumbers 8
- crispy pork belly & watermelon salad soy lime vinaigrette 9
- panzanella rustic bread salad with heirloom tomatoes 9
- wood roasted double yolk farm egg cave aged gruyere, roasted tomato, chives, sourdough crostini 7
- yellowfin tuna tartare ruby grapefruit, avocado, crispy potatoes 11
- local black grouper ceviche mango, avocado, citrus, cilantro 9
- housemade rabbit terrine peach conserve, mustard oil & gilled sourdough 11

## MEDIUM

- butter lettuce orange, hazelnuts, avocado & shallot-hazelnut vinaigrette 10
- duck confit cauliflower mash, wilted greens, pear raisin chutney 16
- crispy beef cheek whipped celeriac, celery salad, chocolate reduction 16
- chargrilled octopus salad of gigande beans, roasted peppers, green olives & torn herbs 15
- sauteed sweetbreads heirloom tomato & cippoline onion chutney, brown butter pan sauce, watercress 16
- steamed mussels roasted tomato harissa broth, sticky black rice, garlic chips 15
- crispy sweet & spicy pork belly kimchi, crushed peanuts, paradise farms pea shoots 14
- baby beet & heirloom tomato salad fresh hearts of palm, string beans, walnut vinaigrette, blue cheese 16
- wood roasted sweet onion stuffed with ground lamb & apricots 16
- fried homemade organic ricotta gnudi shaved summer truffles, parmigiano reggiano, creme fraiche 18
- homemade fettucini florida lobster, caramelized fennel & onion, cream, tarragon, fiore sardo 21
- grilled ruby queen peaches wrapped in house smoked bacon, greens, balsamic vinaigrette, pecan dust, piave vecchio cheese 14

## LARGE

- wood oven pizza braised beef, smoked tomato, grilled eggplant, bufala mozzarella, pecorino romano 18
- pan roasted 1/2 "poulet rouge" chicken roasted garlic mashed potatoes, sauteed escarole 23
- grilled 10oz harris ranch skirt steak fennel - asparagus hash, black olive aioli, herb salad 28
- slow roasted berkshire pork shoulder anson mills cheese grits, pickled red onion, parsley sauce 24
- wood roasted local black grouper wood roasted brussels sprouts with pancetta, lemon aioli 28
- steak au poivre 12 oz harris ranch NY strip, green peppercorn & brandy reduction 36
- slow roasted & grilled harris ranch shortrib roasted cippoline, romesco sauce, toasted almonds & hazelnuts 30
- wood oven roasted local golden tilefish in a stew of baby artichokes, fingerling potatoes, roasted tomato, cippoline onions & green olives, saffron aioli, sourdough crouton 29

## EXTRA LARGE

- whole wood roasted "poulet rouge" chicken plumped raisins, toasted pinenuts, baby arugula 31
- wood roasted 24oz harris ranch porterhouse homemade porcini worcestershire 46
- wood roasted whole local snapper roasted fennel, grilled lemon, smoked fleur de sel, fennel pollen PA

## SIDES

- wood roasted asparagus 7
- wood roasted cauliflower with parsley sauce 6
- wood roasted brussels sprouts with pancetta & lemon aioli 8
- garlic mashed potatoes 5
- homemade french fries 5
- wood roasted fingerling potatoes 6
- anson mills cheese grits 5
- sauteed broccoli rabe with farro, crushed pepper & lemon 8

## SNACKS

- deviled eggs 5
- falafel with pickled onions & tahini sauce 4
- thick cut potato chips with pan fried onion dip 6
- chicken liver crostini with caramelized onions 5
- kimchi with crushed peanuts 4
- marinated olives 4
- crispy hominy with chile & lime 5
- roasted pepper & cambazola cheese crostini 6