

-Appetizers-

BANDED RUDDERFISH & OLIVES castelvetro, picholine, empeltre, meyer lemon...\$14

DIVER SCALLOP CARPACCIO brown butter, pinenut, chervil oil, blood orange...\$16

SALANOVA LETTUCES crispy shallot, pecorino canestrato, sherry vinaigrette...\$11

CHICKEN LIVER PÂTÉ celeriac rémoulade, pickles, dijon, brioche...\$14

RABBIT TERRINE en CROUTE root vegetable slaw...\$13

COTTAGE CHEESE & BURNT EGGPLANT toast...\$12

RICOTTA GNOCCHI & LAMB BOLOGNESE mint...\$19

SPICED CARROT SOUP whipped buttermilk, sicilian pistachio...\$9

FROMAGINA CAPPELLETTI hazelnut, golden raisin, breadcrumb...\$15

THOMASVILLE TOMME "CROQUE MONSIEUR" english peas, bacon, mint salad...\$12

-Entrées-

CORNFLOUR DUSTED SNOWY GROUPER sweet potato, winter salad, savory granola, citrus...\$33

BAKED BLACK BASS sauce soubise, beet, fennel, cured olive...\$30

GRILLED WAHOO green garlic & clam potage...\$32

FISH STEW PROVENÇAL shrimp, squid, mussel, new potato...\$29

SUCKLING PIG & CAROLINA GOLD RICE shishito, broccoli shoots, napa cabbage...\$33

PAN ROASTED KANSAS CITY STRIP sunchoke, black trumpet conserva, salsa verde, bordelaise...\$38

-Vegetables to Share-

STEAMED & BUTTERED CABBAGE black pepper...\$7

ROASTED CARROTS pollen, breadcrumb...\$9

ROASTED SUNCHOKES soffritto vinaigrette...\$8

YUKON GOLD POTATO PURÉE...\$7