

-Appetizers-

TARTARE of SNAPPER & OLIVE castelvetrano, picholine, empeltre, meyer lemon...\$13

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

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

MARCH “à la GRECQUE” parsley mousseline...\$13

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

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

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

JOHN’S ISLAND BEET SOUP whipped buttermilk, pumpernickel, dill...\$9

ASPARAGUS & MOREL GRATIN melted onion, prosciutto, sabayon...\$18

SAUTÉED SOFTSHELL CRAB peperonata, potato, yogurt...\$20

-Entrées-

CORNFLOUR DUSTED TRIGGERFISH pumpkin butter, winter salad, savory granola, citrus...\$32

ARBEQUINA POACHED SNOWY GROUPER sauce soubise, beet, asparagus, cured olive...\$31

SLOW BAKED BLACK BASS green garlic & clam potage, spring onion...\$30

FISH STEW PROVENÇAL shrimp, squid, mussel, carolina gold rice...\$30

DUCK CONFIT & CAROLINA GOLD RICE poached egg, arugula, crunchy roots, benne...\$32

KEEGAN-FILION FARM PORK CHOP oyster & mussel pan roast, celery heart...\$46

-Vegetables to Share-

KENTUCKY WONDER BEANS shallot, almond...\$8

SAUTÉED RABE GREENS chile, garlic...\$8

BUTTERED CABBAGE black pepper...\$6

YUKON GOLD POTATO PURÉE...\$7