

*-Appetizers-*

- KING MACKEREL GRAVLOX** pickled cabbage, persian cucumber, socca...\$13
- JOHNS ISLAND & FRENCH ASPARAGUS SALAD** stone crab vinaigrette, hollandaise...\$16
- WAHOO & OLIVE TARTARE** castelvetrano, picholine, empeltre, meyer lemon...\$14\*
- SALANOVA LETTUCES** crispy shallot, aged pecorino, sherry vinaigrette...\$11
- CHICKEN LIVER PÂTÉ** black radish, pickles, dijon, brioche...\$14
- APRIL "à la GRECQUE"** parsley mousseline...\$12
- COTTAGE CHEESE & BURNT EGGPLANT** toast...\$12
- CHILLED ASPARAGUS SOUP** potato, roe, buttermilk...\$10
- RICOTTA GNOCCHI & LAMB BOLOGNESE** parmesan...\$19
- AGNOLOTTI NUOVO e FAGIOLI** borlotti, snow peas, sea bean...\$15

*-Entrées-*

- CORNFLOUR DUSTED SWORDFISH** carrot butter, spring salad, savory granola, citrus...\$32
- SLOW BAKED SNOWY GROUPER** sauce soubise, beet, asparagus, cured olive...\$33
- OLIVE OIL POACHED TAUTOG** leek, ramp yogurt, sugar snap jus...\$31
- FISH STEW PROVENÇAL** shrimp, squid, mussel, carolina gold rice...\$30
- HERITAGE PORK SCHNITZEL** shishito pepper, littleneck clam vinaigrette...\$30
- BRASSTOWN COULOTTE STEAK** pattypan carpaccio, ramp pesto, parmesan, bordelaise...\$38\*

*-Vegetables to Share-*

- SWEET PEPPERS & SHISHITOS** sea salt...\$8
- ROASTED CARROTS** pollen, breadcrumb...\$9
- SAUTÉED GREENS** chile, garlic...\$8
- YUKON GOLD POTATO PURÉE**...\$7

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*