

*-Appetizers-*

**GIG FLOUNDER TARTARE** benne tahini, lemon cucumber, florence fennel...\$14\*

**GREEN & WHITE ASPARAGUS SALAD** chilled hollandaise, farm egg...\$13

**ARUGULA SALAD** crispy shallot, aged pecorino, arbequina...\$11

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

**MAY "à la GRECQUE"** parsley mousseline...\$12

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

**CHILLED ASPARAGUS SOUP** potato, roe, buttermilk...\$10

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

**AGNOLOTTI NUOVO** english peas, young garlic, sea bean...\$15

*-Entrées-*

**OLIVE OIL POACHED SNOWY GROUPER** leek, ramp yogurt, cucumber broth...\$33

**SLOW BAKED BEELINER SNAPPER** sauce soubise, beet, asparagus, cured olive...\$31

**CORNFLOUR DUSTED MAHI & CARROTS** savory granola, citrus...\$32

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

**HERITAGE PORK SCHNITZEL** sweet corn farrotto, spring salad...\$29

**CHICKEN al MATTONE** morel, ramp pesto, natural jus...\$29

*-Vegetables to Share-*

**CAROLINA GOLD RICE MIDLINS** benne, bottarga...\$8

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

**CARROTS** pollen, breadcrumb...\$8

**YUKON GOLD POTATO PURÉE**...\$8

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