

-Appetizers-

- JOHN'S ISLAND TOMATO TARTE TATIN** whipped chèvre, olive coulis...\$15
HEIRLOOM TOMATO SALAD eggplant, yogurt mayonnaise, summer herbs...\$12
WHITE PEACH & PERSIAN CUCUMBER benne tahini, fennel, purslane...\$14
SALAD of BIBB LETTUCES asian pear, sherry vinaigrette, tarragon...\$10
COTTAGE CHEESE & BURNT EGGPLANT toast...\$11
CHICKEN LIVER PÂTÉ pickles, dijon, brioche...\$15
RICOTTA GNOCCHI & LAMB BOLOGNESE mint...\$19
CRAB SPAGHETTI lemon butter, bottarga, bread crumb...\$19
TOMATO & SOURDOUGH STEW farm egg, marinated eggplant...\$12
GIG FLOUNDER & WINTER TRUFFLE chanterelle, leek blossom...\$22

-Entrées-

- PAN ROASTED BEELINER SNAPPER** creamy corn, pattypan squash, lime, cherry tomato...\$30
GRILLED TRIGGERFISH heirloom & olive vierge, fresh dug fingerling potato, fine herbs...\$32
MUSTARD CRUSTED GROUPER brown butter, caper, chanterelle, polenta spin rosso...\$31
FISH STEW PROVENÇAL shrimp, squid, mussel, carolina gold rice...\$30
SUCKLING PIG, CAROLINA GOLD RICE & PEAS summer salad...\$32
CHICKEN al MATTONE confit tomato, fig, pesto, parmesan...\$29

-Vegetables to Share-

- JOHN'S ISLAND BEANS & PEAS** bacon vinaigrette...\$9
SHISHITO PEPPERS pesto, ricotta salata...\$9
ROASTED CARROTS honey, hazelnut...\$9
YUKON GOLD POTATO PURÉE...\$9

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