

*-Appetizers-*

- COTTAGE CHEESE & CHICAGO HARDY FIGS** sicilian pistachio...\$13  
**SLICED HEIRLOOM TOMATOES** celery, chive, preserved tuna vinaigrette...\$12  
**POACHED SHRIMP & PERSIAN CUCUMBER** benne tahini, fennel, cress...\$16  
**TOMATO TARTE TATIN** whipped chèvre, olive coulis...\$15  
**CHICKEN LIVER PÂTÉ** pickles, dijon, brioche...\$15  
**RICOTTA GNOCCHI & LAMB BOLOGNESE** mint...\$19  
**POSTAGE STAMP PASTA** fromagina, sungold tomato, provolone...\$16  
**TOMATO FARROTTO** egg yolk, lobster mushroom, parmesan espuma...\$13

*-Entrées-*

- MUSTARD CRUSTED TRIGGERFISH** brown butter, caper, chanterelle, polenta spin rosso...\$32  
**SLOW BAKED SNAPPER** heirloom & olive vierge, fresh dug fingerling potato, fine herbs...\$31  
**FISH STEW PROVENÇAL** shrimp, squid, mussel, carolina gold rice...\$30  
**SUCKLING PIG, CAROLINA GOLD RICE & PEAS** shishito, escarole, pear, benne...\$32  
**OVEN ROASTED CHICKEN** peach, turnip green, buttermilk, pine nut...\$29

*-Vegetables to Share-*

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

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