

*-Appetizers-*

- FROMAGE BLOSSOM, RADISH & HAZELNUT HOLLANDAISE**...\$15  
**CHILLED CAROLINA SHRIMP** cucumber, cress, benne tahini...\$15  
**ARUGULA SALAD** crispy shallot, button mushroom, pecorino...\$14  
**HEIRLOOM TOMATO TARTINE** preserved tuna vinaigrette...\$12  
**CHICKEN LIVER PÂTÉ** pickles, dijon, brioche...\$15  
**RICOTTA GNOCCHI & LAMB BOLOGNESE** mint...\$19  
**HEN of the WOODS MUSHROOM** edamame, sherry gravy...\$16  
**TOMATO FARROTTO** egg yolk, lobster mushroom, parmesan...\$12

*-Entrées-*

- MUSTARD CRUSTED BARRELFISH** brown butter, caper, chanterelle, polenta spin rosso...\$33  
**SLOW BAKED BEELINER SNAPPER** creamy sweet corn, squash, lime vinaigrette...\$31  
**GRILLED WAHOO** fingerling sweet potato, turmeric jus, sprouts...\$30  
**FISH STEW PROVENÇAL** shrimp, squid, mussel, carolina gold rice...\$30  
**OVEN ROASTED CHICKEN LYONNAISE** potato, frisee, lardon, farm egg...\$29  
**SUCKLING PIG, CAROLINA GOLD RICE & BEANS** shishito, honeycrisp, benne...\$32

*-Vegetables to Share-*

- SHISHITO PEPPERS** pesto, ricotta salata...\$9  
**DELICATA SQUASH** pepita, sorghum butter...\$9  
**YUKON GOLD POTATO PURÉE**...\$9

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