

-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 AMBERJACK** brown butter, caper, chanterelle, polenta spin rosso...\$33
SLOW BAKED BEELINER SNAPPER creamy sweet corn, squash, lime vinaigrette...\$31
GRILLED TRIGGERFISH fingerling sweet potato, turmeric jus, sprouts...\$30
FISH STEW PROVENÇAL shrimp, squid, mussel, carolina gold rice...\$30
BRASSTOWN BISTRO STEAK LYONNAISE potato, frisee, lardon, farm egg...\$38
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.*