

-Appetizers-

TARTINE of BEEF & PRESERVED TUNA conserva garnishes...\$15*

ARUGULA SALAD crispy shallot, button mushroom, provolone...\$13

CHILLED CAROLINA SHRIMP lettuce, ají dulce, benne tahini...\$15

9 VEGETABLE SALAD caesar dressing, crouton...\$16

BLUE CRAB COCKTAIL CLAW & AIOLI...\$16

CHICKEN LIVER PÂTÉ pickles, dijon, brioche...\$15

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

PURÉE of LEEK SOUP butterbean, whipped chèvre, brassica...\$11

HEIRLOOM PUMPKIN & DUCK AGNOLOTTI blossom, soft cream...\$16

-Entrées-

BAKED TRIGGERFISH & BAY SCALLOP GRATIN root vegetables, yukon gold purée...\$34

MUSTARD CRUSTED SWORDFISH brown butter, caper, chanterelle, polenta...\$33

AMERICAN RED SNAPPER fingerling sweet potato, turmeric jus, sprouts...\$31

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

CREEKSTONE STRIP STEAK frisée salad, lardon, poached egg...\$34*

MILK BRAISED LAMB SHOULDER hakurei turnip, fennel, satsuma...\$32

-Vegetables to Share-

SHISHITO PEPPERS celery heart, cottage cheese...\$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.*