

-Appetizers-

- TARTINE of BEEF & PRESERVED TUNA** beet & olive tapenade...\$15*
- CHICKEN LIVER PÂTÉ** bread & butter pickles, dijon, brioche...\$15
- ARUGULA SALAD** crispy shallot, button mushroom, pecorino...\$13
- LEEK & AIOLI** farm egg, boquerones, napa cabbage, dill...\$14
- 9 VEGETABLE SALAD** caesar dressing, crouton...\$16
- RICOTTA GNOCCHI & LAMB BOLOGNESE** parmesan...\$19
- POACHED CAROLINA SHRIMP** sauce bisque, pickled peppers...\$15
- HEIRLOOM PUMPKIN & DUCK AGNOLOTTI** sugo, soft cream...\$16
- La ESTRELLA MINISTRONE** butterbean, farro, greens, calabrian chile...\$11

-Entrées-

- ROASTED AMERICAN RED SNAPPER** sweet potato, turmeric jus, salanova lettuce...\$32
- MUSTARD CRUSTED SWORDFISH** brown butter, caper, chanterelle, polenta...\$34
- SAUTÉED CAPE COD BAY SCALLOPS** beets, raisin, tangerine...\$33
- FISH STEW PROVENÇAL** shrimp, squid, mussel, carolina gold rice...\$30
- MILK BRAISED LAMB SHOULDER** roots, fennel, satsuma ...\$32*
- CHICKEN al MATTONE** kentucky wonder beans, butternut romesco, hazelnut...\$29

-Vegetables to Share-

- KENTUCKY WONDER BEANS** sauce romesco, hazelnut...\$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.*