

*-Appetizers-*

**TARTINE of BEEF & PRESERVED NC TUNA** pickled beet & olive tapenade...\$15\*

**SHAVED NAPA CABBAGE** leek, shiitake, farm egg, buttermilk, seeds...\$14

**9 VEGETABLE SALAD** bagna càuda vinaigrette, cultured cream...\$16

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

**SALANOVA LETTUCE** crispy shallot, pecorino canestrato...\$13

**NAPOLI CARROT SOUP** english pea, greek yogurt, crouton...\$10

**RICOTTA GNOCCHI & OSSABAW BOLOGNESE** parmesan...\$19

**SWEDISH MEATBALLS & GARGANELLI** marrow breadcrumbs...\$16

*-Entrées-*

**BAKED GOLDEN TILEFISH** spring shallot, asparagus, vin blanc, champagne sabayon...\$33

**ROYAL RED SHRIMP GRENOBLOISE** polenta, cauliflower, golden raisin, crouton...\$31

**SAUTÉED BLACK BASS** veal agrodolce, carrots, red wine, black pepper...\$32

**FISH STEW PROVENÇAL** shrimp, squid, mussel, carolina gold rice...\$31

**CHICKEN al MATTONE** brussels, marcona almond, kumquat, sourdough...\$29

**BRASSTOWN BEEF SKIRT STEAK** chimichurri, new potato, sweet onion, escarole...\$42

*-Vegetables to Share-*

**BUTTERED SAVOY CABBAGE** black pepper, breadcrumbs...\$9

**SAUTÉED FIELD SPINACH** green garlic, chile...\$10

**YUKON GOLD POTATO PURÉE**...\$9

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