

-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

YOUNG ARUGULA crispy shallot, pecorino canestrato...\$13

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

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

FRESH SPAGHETTI & CLAMS sherry, marrow, celery, sorrel...\$16

-Entrées-

BAKED SNOWY GROUPER 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 broccoli shoots, 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.