

*-Appetizers-*

- TARTINE of BEEF & PRESERVED TUNA VINAIGRETTE** asparagus, beet, rye...\$16\*
- SHAVED CABBAGE** shiitake, farm egg, buttermilk, dill, seeds...\$13
- HEIRLOOM LETTUCCES** crispy shallot, pecorino canestrato...\$12
- CHICKEN LIVER PÂTÉ** pickles, dijon, brioche...\$15
- RICOTTA GNOCCHI alla BOLOGNESE** mint...\$19
- TAGLIOLINI & EARLY SUMMER SQUASH** chile, basil...\$14
- WARM GOLDEN SNOW PEAS** carrot, cilantro, bronze fennel, sea salt...\$14
- BEETS "à la GRECQUE"** bel fiore, florence fennel, leo's mint, smokey blue...\$15

*-Entrées-*

- MUSTARD CRUSTED WRECKFISH** lemon, caper, cauliflower, polenta, jus...\$33
- SAUTÉED BEELINER SNAPPER** butter braised turnip, ramp, brassica...\$31
- ROYAL RED SHRIMP** green garlic rice pilaf, spring garnish, fava aioli...\$32
- FISH STEW PROVENÇAL** shrimp, squid, mussel, rice middlins...\$31
- ROAST RACK of LAMB** loin & carrots, ribs & fresh dug potato...\$48\*
- BRASSTOWN BEEF TRI-TIP** asparagus, classic hollandaise, bordelaise...\$38

*-Vegetables to Share-*

- YUKON GOLD PURÉE** ...\$8 + morel, english pea, bordelaise...\$16
- CHIOGGIA BEETS** lemon balm, cottage cheese...\$10
- DI CICCIO BROCCOLI** green garlic, chile...\$10S

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