

-Appetizers

- LITTLE GEM LETTUCE** crispy shallot, smokey blue, cherry tomato...\$12
- TARTINE of BEEF & PRESERVED TUNA** cucumber, celery, rye...\$16*
- CHICKEN LIVER PÂTÉ** pickled & raw cucumber, dijon, brioche...\$15
- SAVOY CABBAGE** shiitake, farm egg, buttermilk, dill, seeds...\$13
- PUNTARELLE alla ROMANA** cottage cheese, garlic flower...\$13
- RICOTTA GNOCCHI alla BOLOGNESE** mint...\$19
- TAGLIOLINI & EARLY SUMMER SQUASH** chile, opal basil...\$16
- CRUSHED FRESH-DUG POTATOES** sauce gribiche, pickled shallots...\$12

-Entrées-

- MUSTARD CRUSTED WRECKFISH** lemon, caper, cauliflower, polenta, jus...\$34
- ROYAL RED SHRIMP** turmeric rice pilaf, spring garnish, herb aioli...\$31
- SLOW BAKED GAG GROUPE** broccoli, ramp beurre blanc, frisée...\$32
- FISH STEW PROVENÇAL** shrimp, squid, mussel, carolina gold rice...\$31
- CHICKEN al MATTONE** carrot, empeltre, fromage blanc, jus...\$30
- BRASSTOWN BEEF RIBEYE** chanterelle, red wine cabbage, beet, bacon...\$48

-Vegetables to Share-

- FRESH-DUG NICOLA PURÉE**...\$10 + bordelaise...\$12
- NAPOLI CARROTS** honey, fennel pollen...\$10
- GREEN SNAP BEANS** shallot, sea salt...\$10

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