

-Appetizers-

- BEEF TARTARE & PRESERVED TUNA on RYE TOAST** cucumber...\$16*
- CARPACCIO of LAMB SADDLE** crunchy summer vegetables, yogurt, basil...\$16
- BURNT EGGPLANT & COTTAGE CHEESE** brown bread, garlic flower...\$14
- LITTLE GEM WEDGES** smokey blue, cherry tomato, crispy shallot...\$13
- CHICKEN LIVER PÂTÉ** bread & butters, turnip, dijon, brioche...\$15
- SAVOY CABBAGE** shiitake, farm egg, buttermilk, dill, seeds...\$13
- RICOTTA GNOCCHI alla BOLOGNESE** mint, parmesan...\$19
- JOHNS ISLAND TOMATO TARTE TATIN** whipped chèvre, olive purée...\$15

-Entrées-

- SAUTÉED GIG FLOUNDER** fresh-dug potato, ramp beurre blanc, frisée...\$32
- ROYAL RED SHRIMP VIERGE** heirloom tomato, peas, squash, basil...\$31
- MUSTARD CRUSTED BARRELFISH** lemon, caper, cauliflower, jus...\$33
- FISH STEW PROVENÇAL** shrimp, squid, mussel, carolina gold rice...\$31
- CHICKEN al MATTONE** summer salad, fromage blanc, empeltre, marcona...\$30
- BRASSTOWN BEEF RIBEYE & SOFT SCRAMBLED EGGS** bordelaise, horseradish...\$44*

-Vegetables to Share-

- YUKON GOLD POTATO PURÉE**...\$10 + bordelaise...\$12
- SWEET CORN** crème fraîche, bottarga, jalapeño...\$10
- SKILLET OKRA** benne tahini...\$10

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