

-Appetizers-

- PROSCIUTTO, WADMALAW FIGS & JOCASSEE TOMME** brown butter, sea salt...\$16
- CHICKEN LIVER PÂTÉ** bread & butters, marinated pepper, dijon, brioche...\$15
- JOHNS ISLAND TOMATO TARTE TATIN** whipped chèvre, olive purée...\$15
- BEEF TARTARE & PRESERVED TUNA on RYE TOAST** cucumber...\$15*
- BURNT EGGPLANT & COTTAGE CHEESE** brown bread, arbequina...\$14
- GEM LETTUCES** smokey oregon blue dressing, crispy shallot...\$11
- FIELD PEA SALAD** farm egg, benne tahini, tomato, dill, seeds...\$13
- RICOTTA GNOCCHI alla BOLOGNESE** mint, parmesan...\$19

-Entrées-

- MUSTARD CRUSTED SNAPPER** eggplant, lemon, caper, brown butter jus...\$31
- GRILLED TRIGGERFISH VIERGE** heirloom tomato, butterbean, zucchini...\$32
- FISH STEW PROVENÇAL** shrimp, squid, mussel, rice, rouille toast...\$31
- SAUTÉED HOGFISH** creamy sweet corn, chanterelle, espelette...\$34
- HALF CHICKEN al MATTONE** shishito, almond, mint, jus...\$30
- BRASSTOWN RIBEYE** soft scrambled eggs, lobster mushroom, horseradish...\$44*

-Vegetables to Share-

- SKILLET BURGUNDY OKRA** crushed tomato sauce, benne...\$10
- YUKON GOLD POTATO PURÉE**...\$10 + bordelaise...\$12
- SWEET CORN** bottarga crema...\$10

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