

-Appetizers-

- MICHAEL NOBLES' FIGS, JOCASSEE TOMME & PROSCIUTTO** brown butter...\$17
SALAD of LITTLE GEM LETTUCES sweet corn vinaigrette, breadcrumb...\$11
BURNT EGGPLANT & COTTAGE CHEESE brown bread, arbequina...\$14
BUTTER BEAN SALAD farm egg, benne tahini, cucumber, dill, seeds...\$13
BEEF TARTARE & PRESERVED TUNA on RYE TOAST celery...\$15*
CRISPY CHICKEN of the WOODS MUSHROOM sauce gribiche...\$13
CHICKEN LIVER PÂTÉ bread & butter pickles, dijon, brioche...\$15
RICOTTA GNOCCHI alla BOLOGNESE mint, parmesan...\$19
GEECHIE BOY FARRO CAVATELLI red frills, sea island cheddar...\$16

-Entrées-

- GRILLED GREY TRIGGERFISH** chanterelle, savoy cabbage, sea island red peas...\$31
ROASTED WAHOO sweet potato, shishito, almond, edisto lime vinaigrette...\$32
MUSTARD CRUSTED SWORDFISH potato purée, caper, brown butter jus...\$33
FISH STEW PROVENÇAL shrimp, squid, mussel, rice, rouille toast...\$31
HALF CHICKEN al MATTONE heirloom tomato, lettuce, chimichurri, jus...\$29
BRASSTOWN RIBEYE lobster mushroom conserva, horseradish, sauce bordelaise...\$44*

-Vegetables to Share-

- YUKON GOLD POTATO PURÉE**...\$10 + bordelaise...\$12
JAPANESE EGGPLANT & PAPPÀ al POMODORO...\$10
TOGARASHI PEPPERS fromagina, sea salt...\$10

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