

-Appetizers-

MICHAEL NOBLES' FIGS, JOCASSEE TOMME & PROSCIUTTO brown butter...\$17

BEEF TARTARE & PRESERVED TUNA on RYE TOAST scarlet queen...\$15*

BUTTERBEAN & BROCCOLI SALAD farm egg, benne tahini, dill, seeds...\$13

SALAD of LITTLE GEM LETTUCES shallot, pecorino canestrato...\$12

BURNT EGGPLANT & COTTAGE CHEESE toast, arbequina...\$14

CHICKEN LIVER PÂTÉ bread & butter pickles, dijon, brioche...\$15

RICOTTA GNOCCHI alla BOLOGNESE mint, parmesan...\$19

CREAM of CHANTERELLE SOUP matsutake, walnut, purslane...\$13

ALABAMA LUMP CRAB "RAVIOLI" butter braised turnip, lemon, tarragon...\$18

-Entrées-

MUSTARD CRUSTED WRECKFISH potato purée, caper, brown butter jus...\$32

SAUTÉED CAPE BAY SCALLOPS capers inlet clam & leek velouté, fall roots...\$34

GRILLED PUMPKIN SWORDFISH sweet potato, shishito, almond, lime vinaigrette...\$33

FISH STEW PROVENÇAL shrimp, squid, mussel, rice, rouille toast...\$31

HALF CHICKEN al MATTONE polenta spin rosso, crowder peas, frilly mustards, jus...\$28

BRAISED SUCKLING PORK SHOULDER brassicas, satsuma, milk jus...\$32

-Vegetables to Share-

YUKON GOLD POTATO PURÉE...\$10 + bordelaise...\$12

DELICATA SQUASH fig, oxtail argodolce...\$10

SAUTÉED KALE garlic, chili...\$10

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