

-Appetizers-

CAULIFLOWER & FARM EGG SALAD buttermilk, smoked roe, benne, dill...\$13

BURNT EGGPLANT & COTTAGE CHEESE rye crisp, arbequina...\$14

PROSCIUTTO, FROMAGINA & PERSIMMON TOAST arugula...\$15

LITTLE GEM LETTUCES sherry, shallot, pecorino canestrato...\$12

CHICKEN LIVER PÂTÉ b&b pickles, radish, dijon, brioche...\$15

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

MUSHROOM CHOWDER POT PIE crème fraîche, duxelles...\$11

CAPE BAY SCALLOP POSTAGE STAMP RAVIOLI cayenne, lemon, chervil...\$16

-Entrées-

MUSTARD CRUSTED BEELINER SNAPPER potato purée, green sauce, brown butter jus...\$34

PAN ROASTED GOLDEN TILEFISH evangeline sweet potato, shiitake conserva, lime...\$33

GRILLED GREY TRIGGERFISH jefferson red rice, broccoli rabe...\$32

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

BRASSTOWN BEEF RIBEYE carrot, celery butter, bordelaise...\$44*

TAMWORTH PORK SCHNITZEL pickles, mustard jus...\$28

-Vegetables to Share-

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

ROASTED CHIOGGIA BEETS sunflower seeds...\$10

SAUTÉED RED RUSSIAN KALE garlic, chile...\$9