

-Appetizers-

- PUNTARELLE, ASPARAGUS & COTTAGE CHEESE** dandelion pesto, mimolette...\$14
KOHLRABI & FARM EGG SALAD smoked roe, benne tahini, dill...\$13
LITTLE GEM LETTUCES sherry, shallot, pecorino mastorazio...\$12
CHARRED COLLARD SHOOTS s.i.r.p., cornbread crumbs...\$13
CHICKEN LIVER PÂTÉ pickles, dijon, brioche...\$16
RICOTTA GNOCCHI alla BOLOGNESE parmesan, mint...\$21
SPINY LOBSTER SPAGHETTI sauce homard, brussels...\$22

-Entrées-

- MUSTARD CRUSTED AMBERJACK** potato purée, green sauce, brown butter jus...\$32
GRILLED GREY TRIGGERFISH manzanilla sherry, raisin, cabbage, pine nut...\$33
ROASTED WAHOO english peas, green garlic sofrito, shiitake, cilantro...\$34
FISH STEW PROVENÇAL shrimp, squid, mussel, rice, rouille toast...\$31
BRASSTOWN BEEF RIBEYE basted yukon gold, chimichurri, bordelaise...\$44*
POACHED CHICKEN SUPRÉMES polenta spin rosso, citrus, oregon hazelnut...\$29

-Vegetables to Share-

- YUKON GOLD POTATO PURÉE**...\$10 + bordelaise...\$12
BROCCOLI GRATIN bagna càuda, breadcrumbs...\$10
SUGAR SNAP PEAS sea salt...\$10