

-Appetizers-

- ASPARAGUS & SUGAR SNAP alla ROMANA** cottage cheese, pesto, mimolette...\$13
- KOHLRABI & FARM EGG SALAD** smoked roe, benne tahini, dill...\$14
- CLASSIC BEEF TARTARE** parsley, ½ sour, maxim potatoes...\$16*
- YOUNG ARUGULA** shallot, pecorino canestrato, arbequina...\$12
- CHICKEN LIVER PÂTÉ** pickles, dijon, brioche...\$16
- SOFT-SHELL CRAB** yukon gold purée, preserved lemon...\$18
- ROASTED JOHN'S ISLAND BEETS** chimichurri, almond...\$11
- RICOTTA GNOCCHI alla BOLOGNESE** parmesan, mint...\$21
- WHITE SHRIMP POSTAGE STAMP RAVIOLI** cayenne, chervil...\$17

-Entrées-

- GRILLED GREY TRIGGERFISH** manzanilla sherry, raisin, cabbage, pine nut...\$34
- CAPERS INLET CLAMS** sausage, rice peas, fermented pepper, ramp...\$30
- SAUTÉED SPADEFISH** vine ripe tomato & asparagus puttanesca...\$32
- FISH STEW PROVENÇAL** shrimp, squid, mussel, rice, rouille toast...\$31
- KEEGAN-FILION CHICKEN CONFIT** covington purée, sweet onion, pecan...\$29
- BRASSTOWN BEEF RIBEYE** hollandaise potato, bordelaise...\$44*

-Vegetables to Share-

- YUKON GOLD POTATO PURÉE**...\$10 + bordelaise...\$12
- BROCCOLINI GRATIN** bagna càuda, breadcrumb...\$10
- ROASTED CARROTS** honey, pollen...\$10