

-Appetizers-

- CRAB, WHITE SHRIMP & PICKLE JUICE COCKTAIL** watermelon, sea bean, padrón...\$21
HEIRLOOM TOMATO sweet pepper, empeltre, crispy garlic, tomato jus, mint...\$12
CHICAGO HARDY FIGS, JOCASSE TOMME & SPECK brown butter...\$16
BURNT EGGPLANT & COTTAGE CHEESE brown bread, arbequina...\$14
BEEF TARTARE & PRESERVED TUNA on RYE TOAST celery...\$15*
VINE RIPE TOMATO TARTE TATIN whipped chèvre, olive purée...\$15
FIELD PEA SALAD farm egg, benne tahini, sun gold, dill, seeds...\$13
CHICKEN LIVER PÂTÉ bread & butter pickles, dijon, brioche...\$15
RICOTTA GNOCCHI alla BOLOGNESE mint, parmesan...\$19

-Entrées-

- MUSTARD CRUSTED MUTTON SNAPPER** eggplant, lemon, caper, brown butter jus...\$32
GRILLED GREY TRIGGERFISH VIERGE heirloom tomato, butterbean, zucchini...\$31
SLOW BAKED GAG GROUPER creamy sweet corn, chanterelle, espelette...\$34
FISH STEW PROVENÇAL shrimp, squid, mussel, rice, rouille toast...\$31
HALF CHICKEN al MATTONE togarashi, almond, mint, jus...\$29
BRASSTOWN RIBEYE lobster mushroom conserva, horseradish, bordelaise...\$44

-Vegetables to Share-

- YUKON GOLD POTATO PURÉE**...\$10 + bordelaise...\$12
BRADFORD OKRA pappa al pomodoro...\$10
SWEET CORN crema, tarragon...\$10

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