

-Appetizers-

- NAPA CABBAGE SALAD** farm egg, buttermilk, smoked roe, benne tahini, dill...\$13
BURNT EGGPLANT & COTTAGE CHEESE rye crisp, arbequina...\$14
CHICKEN LIVER PÂTÉ b&b + watermelon pickles, dijon, brioche...\$15
SALAD of YOUNG ARUGULA shallot, pecorino canestrato...\$12
RICOTTA GNOCCHI alla BOLOGNESE mint, parmesan...\$19
PURÉE of BUTTERCUP SQUASH SOUP whipped cream, speck, crouton...\$11
LUMP CRAB RAVIOLI “à la MINUTE” butter braised turnip, lemon, tarragon...\$18
CRISPY CHICKEN of the WOODS MUSHROOM brown chicken gravy, florence fennel...\$15

-Entrées-

- MUSTARD CRUSTED AMBERJACK** potato purée, caper, brown butter jus...\$31
BEELINER SNAPPER evangeline sweet potato, hen-of-the-woods, lime...\$32
CAPE BAY SCALLOPS kohlrabi, king oyster, apple cider butter, chicory...\$34
FISH STEW PROVENÇAL shrimp, squid, mussel, rice, rouille toast...\$31
HALF CHICKEN al MATTONE butter beans, natural jus...\$29
BRASSTOWN RIBEYE polenta spin rosso, horseradish chimichurri, bordelaise...\$44*

-Vegetables to Share-

- CAROLINA GOLD MIDLINS** benne...\$10
HEIRLOOM BEANS calabrian mayonnaise, almond...\$10
YUKON GOLD POTATO PURÉE...\$10 + bordelaise...\$12

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