

-Appetizers-

- CAST IRON CORNBREAD & COTTAGE CHEESE** tart peach, basil, buckwheat...\$13
YOUNG LEEKS & DILL PICKLE VINAIGRETTE smoked rudderfish, farm egg...\$13
FRESH-DUG DÉsirÉE TORTILLA smoked roe, pickled ramp, avocado...\$15
BEL FIORE & PORCHETTA CAESAR brioche, mimolette...\$15
RED BIBB LETTUCE corn vinaigrette, shallot, pecorino...\$12
CHICKEN LIVER PÂTÉ pickles, dijon, brioche...\$15
RICOTTA GNOCCHI alla BOLOGNESE parmesan, mint...\$21
WHITE SHRIMP POSTAGE STAMP RAVIOLI cayenne, chervil...\$17
ALABAMA LUMP CRAB & CAROLINA GOLD RICE lowcountry rice seasoning...\$16

-Entrées-

- CAPERS INLET CLAMS & SWEET CORN** ramp, suckling merguez, pickled pepper...\$31
KING MACKEREL VIERGE purple cherokee tomato, zucchini, fines herbes...\$32
SAUTÉED GAG GROUPER manzanilla sherry, raisin, cabbage, almond...\$35
FISH STEW PROVENÇAL shrimp, squid, mussel, rice, rouille toast...\$32
CHICKEN al MATTONE & GARDEN CARROTS natural jus...\$29
BRASSTOWN RIBEYE 'SUPRÊMES' désirée potato, hollandaise, bordelaise...\$46*

-Vegetables to Share-

- NICOLAS POTATO PURÉE**...\$10 + bordelaise...\$12
BROCCOLI GRATIN bagna càuda, breadcrumb...\$11
PETE'S GOLD BEETS chimichurri...\$10