

*-Appetizers-*

- CAST IRON CORNBREAD & COTTAGE CHEESE** nectarine, thai basil, buckwheat...\$14  
**SALT & PEPPA CUCUMBER SOUP** smoked mackerel potato salad, roe...\$13  
**RED BUTTER LETTUCE** corn vinaigrette, tomato, shallot, pecorino...\$12  
**SPRING CHICORY CAESAR** brioche, mimolette...\$13  
**CHICKEN LIVER PÂTÉ** pickles, dijon, brioche...\$15  
**COPPA di TESTA TORTELLINI in BRODO** garlic flower...\$16  
**RICOTTA GNOCCHI alla BOLOGNESE** parmesan, mint...\$21  
**ALABAMA LUMP CRAB & CAROLINA GOLD RICE** lowcountry rice seasoning...\$18

*-Entrées-*

- MUSTARD CRUSTED SPOTTED SEA TROUT** heirloom tomato vierge, squash, herbs...\$32  
**SUMMER CLAM CHOWDER 'à la MINUTE'** merguez, red thumb, sweet corn...\$31  
**SAUTÉED SNOWY GROUPER** manzanilla sherry, raisin, cabbage, almond...\$33  
**FISH STEW PROVENÇAL** shrimp, squid, mussel, rice, rouille toast...\$32  
**CHICKEN al MATTONE & GARDEN CARROTS** natural jus...\$30  
**BRASSTOWN RIBEYE 'SUPRÊMES'** fresh-dug potato, hollandaise, bordelaise...\$46\*

*-Vegetables to Share-*

- YUKON GOLD POTATO PURÉE**...\$10 + bordelaise...\$12  
**GREEN BUSH BEANS** buttery shallot...\$10  
**SHISHITO PEPPERS** benne tahini...\$10