

CHILLED

SHRIMP "COCTEL" 16
*tomato-red pepper broth,
jalapeno, cilantro, kaffir lime*

BEEF TARTARE 17
beet, horseradish, yolk

SALMON CRUDO 18
white ponzu, asian pear, dill

SOUP | SALAD

BROCCOLI CHEDDAR SOUP 11
*raw milk white cheddar,
smoked trout roe*

HONEYGEM SALAD 12
*avocado, boquerones,
ricotta salata*

HALLOUMI SALAD 14
*green apple, honey,
brussels sprout*

APPETIZE

HICKORY GRILLED OYSTERS 20
shishito relish, lobster butter

BUTTERMILK FRIED QUAIL 14
okra, sunflower, fresno chili

CHARCUTERIE AND 24
ARTISANAL CHEESES
*pickled farm vegetable,
olive, almond, baguette*

MAIN

TANDOORI BRANZINO 28
*mango, chayote,
thai herbs, sour orange*

'JIDORI' CHICKEN BREAST 24
*aji amarillo, potato,
caper, grilled romaine*

BLACKENED REDFISH 33
*dirty rice dolma,
dashi beurre blanc*

DIVER SCALLOPS 32
corn, carrot, lentil, ham hock

PORK 'SECRETO' 28
grits, harissa, grilled pepper

AUSTRALIAN LAMB LOIN 37
zucchini, radicchio, fig

FILET MIGNON 42
*cauliflower, mushroom,
black garlic jus*

WAGYU SHORT RIB 34
*green bean, cabbage,
spinach, dry vermouth*

TAGLIATELLE 18
*hatch green chile pesto,
corn, pecan, parmesan*

ACCOMPANY

STONEGROUND GRITS 9
*white cheddar,
grilled onion relish*

BRAISED COLLARD GREENS 9
house cured bacon

ROASTED YAMS 9
garlic aioli, sesame seed

CULINARY DIRECTOR | Jeramie Robison
CHEF DE CUISINE | Matthew Gold

Please inform your server of any food allergies.
Consuming Raw or Undercooked Meats, Poultry, Seafood,
Shellfish or Eggs May Increase your Risk of Foodborne Illness

