

DINNER

SMALL PLATES

DEVILED EGGS SMOKED TROUT, PAPRIKA
6.5

HOUSE MADE RICOTTA ROSEMARY HONEY, LAVOSH
11

HUSH PUPPIES HOUSE CURED TASSO HAM,
SCALLION BUTTERMILK
7.5

RATATOUILLE SOUP ANCHOVY CROUTON, BAGNA CAUDA,
FINES HERBES OIL
7

MIXED GREENS AVOCADO, SEEDS, PECORINO,
LEMON VINAIGRETTE
9

BEET SALAD ORANGE, PISTACHIO, QUINOA, PARMESAN,
HORSERADISH VINAIGRETTE
12.75

BUTTER LETTUCE SALAD PICKLED GREEN PAPAYA, CASHEW,
AVOCADO, GRILLED STONEFRUIT VINAIGRETTE
12

SHRIMP AND GRITS CREOLE SHRIMP SAUCE, PARMESAN GRITS
16.5

HEARTIER FARE

CHICKPEA PANISSE
EGGPLANT PURÉE, PISTACHIO PESTO, VALBRESSO FETA,
CHARRED SHISITO, HEIRLOOM TOMATO
19

LOCH DUART SALMON
AVOCADO MOUSSE, STRAWBERRY RELISH, FENNEL SALAD,
TOASTED ANCIENT GRAIN
26

CHICKEN LINGUINI
ORANGE, KALAMATA OLIVE, FRESH HERBS, STAR ANISE
19

BRAISED SHORT RIBS
SPICED CAULIFLOWER, POTATO CONFIT, PINE NUTS, CHERMOULA
29

AMERICANA BURGER
AMERICAN CHEESE, CAUSWELLS SAUCE, LETTUCE, PICKLE, ONION
SERVED WITH CRISPY ONIONS
15.99

BURGER ADDITIONS
AVOCADO - 1.5
BACON - 1.75

SIDES

POTATO CONFIT CHILI-LIME AIOLI
5.5

SUCCOTASH BRENTWOOD CORN, FAVA BEANS,
ZEPHYR SQUASH, BACON
7.75

HOUSE MADE CORNBREAD SERVED WITH WHIPPED BUTTER
1.75 {PER PIECE}