



**SNACKS**

- TUNA SLIDERS (2)** <sup>+</sup>  18  
coriander pickles, yuzu-kosho aioli, lettuce
- MUSHROOM TOAST** <sup>V</sup> 16  
goat cheese, truffle aioli, gracefully baked  
sourdough, parmigiano reggiano
- ROASTED MEATBALLS** 18  
beef and pork, spicy tomato sauce,  
stracciatella, parmigiano reggiano
- LIBERTY FARMS LAMB BACON** <sup>GF</sup> 16  
southern pine farms lettuce, shiso, shaved  
onion, green nam pla
- SPICY TUNA CRISPY RICE (2)** <sup>+</sup>  16  
yellowfin tuna tartare, egg yolk jam, sesame  
aioli, furikake
- HAMACHI CRUDO** <sup>+</sup> 24  
apple ponzu, celery, lemon purée, puffed  
rice

**VEGETABLES**

- ROASTED CAULIFLOWER** 18  
spicy harissa, pistachio dukkah, pomegranate
- CHARRED CABBAGE SALAD** 16  
miso-tahini sauce, sesame-smoked bacon  
crunch, chili oil, fresh herbs
- ROASTED SWEET POTATO** 15  
sesame aioli, chili honey, parmigiano  
reggiano, crispy shallots
- BABY KALE CAESAR SALAD** 16  
crushed ranch croutons, shaved parmigiano  
reggiano, lemon dressing

**TABLE CLASSICS**

- HOUSE-MADE FOCACCIA** <sup>V</sup> 11  
caramelized onions and balsamic butter
- GRILLED SPANISH OCTOPUS** <sup>GF</sup> 24  
marinated beets, yogurt, salsa matcha,  
watercress
- BEEF TARTARE** <sup>+</sup>  21  
gracefully baked sourdough, egg yolk jam,  
caper, rosemary aioli
- SHORT RIB SMASH BURGER**  24  
aged white cheddar, garlic aioli, onion jam

**HOUSE-MADE PASTAS**

- FALL GNOCCHI SARDI** 32  
duck confit, southern pine farms carrots,  
browned butter, sage
- GULF CRAB CHITARRA** 38  
coastal butter, citrus bread crumbs
- TRUFFLE RISOTTO** <sup>GF</sup> <sup>V</sup> 45  
french butter, parmigiano reggiano

- TRUFFLE SUPPLEMENT**  28  
Dishes marked with truffles are  
thoughtfully selected by our culinary  
team to pair beautifully with this  
exquisite seasonal ingredient.

**ENTRÉES**

- GRILLED SWORDFISH** <sup>GF</sup> 40  
caramelized celery root, celery relish,  
smoked trout roe
- OVEN-ROASTED MAHI** 38  
nori crust, carolina gold rice congee, soy-  
glazed maitake mushrooms, chili oil
- GRILLED PORK CHOP** <sup>\*</sup> <sup>GF</sup> 55  
24 oz. long bone, fennel-crust, 'nduja and  
apple sofrito, shaved fennel-apple slaw
- LIBERTY FARMS LAMB LOIN** <sup>GF</sup> 47  
braised beans, lobster mushrooms, preserved  
summer peppers, chermoula, lamb jus
- PRIME EYE OF RIBEYE** <sup>\*</sup>  <sup>GF</sup> 45  
olive oil potato, thai demi-glace

- TABLE "BFS"** <sup>\*</sup> <sup>GF</sup> 160  
caramelized honey, olive oil potatoes,  
maitake mushrooms, thai demi-glace, fines  
herbes

**SIDES**

- CRISPY HERB CURLY FRIES** 14  
garlic aioli, herbs
- CREAMED FARRO**  <sup>V</sup> 16  
browned butter, sage pistou, parmigiano  
reggiano

**GF** **V**  
GLUTEN FRIENDLY VEGETARIAN  
Many dishes can be made to  
accommodate dietary needs,  
upon request.

executive chef + co-owner, Casey Burchfield  
chef de cuisine, Shaun Thomas  
sous chef, Alec Rodriguez  
managing partner + co-owner, Jon Altizer-Bieger

<sup>+</sup> ITEM SERVED RAW  
<sup>\*</sup> ITEM SERVED COOKED TO ORDER

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS