





SNACKS

TUNA SLIDERS (2) ⁺ 	18
coriander pickles, yuzu-kosho aioli, lettuce	
MUSHROOM TOAST ^V	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 ^{GF}	16
southern pine farms lettuce, shiso, shaved onion, green nam pla	
SPICY TUNA CRISPY RICE (2) ⁺ 	16
yellowfin tuna tartare, egg yolk jam, sesame aioli, furikake	
HAMACHI CRUDO ⁺	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 ^V	11
caramelized onions and balsamic butter	
GRILLED SPANISH OCTOPUS ^{GF}	24
marinated beets, yogurt, salsa matcha, watercress	
BEEF TARTARE ⁺ 	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 ^{GF} ^V	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 ^{GF}	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 [*] ^{GF}	55
24 oz. long bone, fennel-crusted, 'nduja and apple sofrito, shaved fennel-apple slaw	
LIBERTY FARMS LAMB LOIN ^{GF}	47
braised beans, lobster mushrooms, preserved summer peppers, chermoula, lamb jus	
PRIME EYE OF RIBEYE [*]  ^{GF}	45
olive oil potato, thai demi-glace	

TABLE "BFS" [*] ^{GF}	160
caramelized honey, olive oil potatoes, maitake mushrooms, thai demi-glace, fines herbes	

SIDES

CRISPY HERB CURLY FRIES	14
garlic aioli, herbs	
CREAMED FARRO  ^V	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

⁺ ITEM SERVED RAW
^{*} 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