



Small Format

HOUSE-MADE FOCACCIA V	10	SPANISH OCTOPUS GF	23
cabernet butter, thyme		potatoes, chili crisp, herb salad, spicy aioli	
STRACCIATELLA TOAST	21	KALE CAESAR SALAD	15
local tomato, basil, bacon parmesan crunch, espelette		crushed ranch croutons, shaved parmesan, lemon dressing	
BEEF TARTARE +	22	MAINE LOBSTER TOAST	34
rustic bread, egg yolk jam, caper, rosemary aioli		chili butter, alliums, wild mushrooms, saffron aioli	
JAPANESE HAMACHI CRUDO + GF	23	GRILLED LITTLE GEMS GF	18
green goddess, perfection tangerine, fine herbs		smoked buttermilk dressing, braised pork, pickled red onion, radish, herbs	

Large Format

GRILLED SEA SCALLOP GF	42	LAMB GF	60
anson mills grits, chanterelle mushroom, corn, cipollini		char siu, black bean purée, ginger-scallion bean salad	
FLORIDA SNAPPER GF	43	SHORT RIB SMASH BURGER	23
zucchini pesto, summer squash caponata, green olive		aged white cheddar, garlic aioli, onion jam	
SUMMER PASTA V	32	BAR STEAK*	40
radiator, fresh tomato, garlic, torn basil, stracciatella, parmesan		house-made 'A2' sauce, mushrooms	
PORK COPPA GF	40	THE TABLE "BFS" *	165
ranchero salsa, slow-cooked achiote beans		house-made 'A2' sauce, mushrooms, smashed potatoes	

Sides

SMASHED POTATOES	14	BRUSSELS SPROUTS GF	14
rosemary aioli, ancho bbq, fried herbs, parmesan		thai vinaigrette, pickled chili, peanuts	
FANCY CURLY FRIES GF V	14	GRILLED BROCCOLI GF	14
smoked chili ketchup, parsley		miso horseradish, bacon jam	

GF

Gluten Free

V

Vegetarian

Many dishes can be made to accommodate dietary needs, upon request.

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

To support equitable compensation for all team members, a 3% surcharge is included on all checks which directly benefits our back of house team - the hardworking individuals who prepare and cook your meals. This surcharge helps ensure our non-tipped team members are fairly compensated and able to continue providing the high level of service you expect of us. We thank you for your understanding and support.

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

* ITEM SERVED COOKED TO ORDER

+ ITEM SERVED RAW