



Summer 2023				DINNER	
Small Format	HOUSEMADE FOCACCIA	v	8	GRILLED AHI TUNA	42
	local cherry tomato, thyme, ga olive oil, tomato butter			sweet corn puree, marinated tomato, basil, summer black truffles	
	KALE CAESAR SALAD		14	ROASTED HALIBUT	36
	crushed ranch croutons, shaved parmesan, lemon dressing			miso eggplant, tofu tahini, local peppers, nam pla	
	BURRATA CHEESE & TOMATO		21	LAMB*	40
	local tomato, anchovy, thai basil, garlic aioli, crunchy black garlic			anson mills farro tabbouleh, garlic yogurt, tuscan olive sauce	
	SPANISH OCTOPUS		21	PASTA	32
potatoes, chili crisp, herb salad, spicy aioli			housemade casarecce, roasted corn, ibérico chorizo, bangs island mussels, parsley		
BEEF TARTARE +		22	GRILLED CHICKEN	32	
rustic bread, egg yolk jam, horseradish, caper, garlic aioli			ancho bbq glaze, smashed avocado		
SUMMER TOMATO GAZPACHO		18	SHORT RIB SMASH BURGER	19	
poached florida shrimp, avocado, chili oil, aquavit			aged white cheddar, garlic aioli, onion jam		
HAMACHI CRUDO +		22	BAR STEAK*	GF 40	
rosemary-smoked, yuzu kosho, compressed watermelon, lime			herb butter, mushrooms		
			THE TABLE "BFS" *	150	
			herb butter, mushrooms, baby potatoes		
Sides	BABY POTATOES	v	12	BRUSSELS SPROUTS	12
	harissa, garlic yogurt			thai vinaigrette, pickled chili, peanuts	
	FANCY CURLY FRIES	v	10	ROASTED SUMMER SQUASH	15
	garlic aioli, parsley			kimchi vinaigrette, gochujang butter, crispy shallots	
SMASHED CUCUMBER SALAD	v	10			
sesame vinaigrette, benne seed, chili aioli					