

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

executive chef + co-owner, Casey Burchfield 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.