

SNACKS

KING SALMON BELLY HAND ROLL ⁺ 14
sushi rice, sesame-garlic glaze, yuzu kosho, scallion

SHRIMP TOAST 14
shrimp and poblano filling, corn espuma, heirloom tomato relish

LOCAL LAMB MEATBALLS 18
confit tomato, creamy goat feta, torn bread, fried herbs

CHICKEN LIVER & FOIE GRAS DUO ⁺  32
blackberry jam, roasted georgia peanut, five spice jus

SPICY TUNA CRISPY RICE ⁺ 16
yellowfin tuna tartare, egg yolk jam, sesame aioli, furikake
(2 pieces per order)

SUMMER VEGETABLE GAZPACHO GF 21
lump crab, jalapeño, avocado, crispy tortilla

VEGETABLES

HEIRLOOM TOMATOES 18
yellow tomato gelée, confit piquillo peppers, toasted pine nuts, lime zest, vanilla oil

ROASTED SWEET POTATO GF V 15
sesame aioli, chili honey, parmesan, crispy shallots


CHARRED CABBAGE SALAD 16
miso-tahini sauce, sesame-smoked bacon crunch, chili oil, fresh herbs

BABY KALE CAESAR SALAD 16
crushed ranch croutons, shaved parmesan, lemon dressing

TABLE CLASSICS

HOUSE-MADE FOCACCIA V 11
bourbon-honey and lavender butter

GRILLED SPANISH OCTOPUS GF 24
marinated summer melon, creamy goat feta, crispy prosciutto, georgia olive oil

BEEF TARTARE ⁺  21
rustic bread, egg yolk jam, caper, rosemary aioli


SHORT RIB SMASH BURGER  24
aged white cheddar, garlic aioli, onion jam

HOUSE-MADE PASTAS

SUMMER VEGETABLE MALFADINI V 32
heirloom tomato, summer squash, zucchini purée, calabrian chili, fresh mozzarella, basil

ROCK SHRIMP RADIATORI 38
romesco, charred brassicas, sweet-and-sour corn, toasted peanuts

TRUFFLE PASTA V 35
house-made mafaldini, french butter, aged parmesan


TRUFFLE SUPPLEMENT  18
Dishes marked with black truffles are thoughtfully selected by our culinary team to pair beautifully with this exquisite seasonal ingredient.

ENTRÉES

POACHED KING SALMON ^{*} GF 45
georgia olive oil, spicy red curry, charred cucumbers, crispy garlic and shallots

GRILLED YELLOWFIN TUNA ^{*} GF 38
blistered cherry tomato vinaigrette, fermented chili aioli, puffed rice furikake

GRILLED PORK CHOP ^{*} GF 55
24 oz bone-in pork chop, jerk spice, peas and rice, crispy plaintain, thyme & allspice jus


ROASTED HALF CHICKEN  36
grilled summer long beans, italian herb vinaigrette, “cool ranch”

PRIME EYE OF RIBEYE ^{*}  GF 45
oven-dried tomato chimichurri

TABLE “BFS” ^{*} GF 175
caramelized honey, grilled summer veggies, table steak sauce, miso-horsey sauce

SIDES

FANCY CURLY FRIES GF V 14
garlic aioli, herbs

CREAMED CORN  V 16
korean chili, jalapeño, fried garlic, scallion

GF

V

Gluten Free

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