



seasonally inspired, globally influenced, southern rooted

FROM LAND & SEA

light, bright plates inspired by water and pasture

housemade focaccia	^v	sweet potato-sorghum butter 12
spicy tuna crispy rice	^{gf +}	yellowfin tuna, sesame aioli, furikake, egg yolk jam 18
prime beef tartare	⁺	dijon aioli, egg yolk jam, housemade focaccia 21
spanish octopus	^{gf}	smashed potatoes, chili crisp, spicy aioli 24
she crab soup		crab claws, sherry, chives 22

FROM FIELD & GARDEN

seasonal vegetables, grains and handmade pastas

baby kale		lemon vinaigrette, crushed croutons, parmigiano reggiano 16
curly fries	^{gf}	garlic aioli, fried herbs 14
pork belly “wedge”	^{gf}	smokey buttermilk dressing, pickled red onion, cherry tomato, bbq pork rinds 23
brussels sprouts	^{gf}	thai vinaigrette, pickled chili, peanuts 18
sweet potatoes	^{gf}	sesame aioli, chili honey, crispy shallot, parmigiano reggiano 18
beef cheek pappardelle		cabernet jus, bone marrow breadcrumbs, roasted garlic and herb oil 38
lumache		vodka sauce, pancetta-parmesan crunch, stracciatella 34

FROM FIRE

hearty dishes from the kitchen’s flame

grilled rainbow trout	^{gf}	peach vadouvan bbq, maitake mushroom, sweet and sour shallots 36
koji-aged duck		red miso-pumpkin butter, duck fat cornbread, pumpkin seed salsa macha 48
double smash burger		short rib blend, aged cheddar, garlic aioli, onion jam 24
roasted half chicken	^{gf}	baby potatoes, lemon-dill butter, caper chimichurri 36
bone-in pork chop (12 oz)		braised cabbage and pear, pastrami spice, beer-mustard jus 45
châtel farms prime ribeye (16 oz)	^{gf}	smoked onion soubise, crispy onion straws, fine herbs 78

^{gf} GLUTEN FRIENDLY ^v VEGETARIAN ⁺ SERVED RAW ^{*} COOKED TO ORDER

executive chef & co-owner, Casey Burchfield
chef de cuisine, Shaun Thomas
managing partner & co-owner, Jon Altizer-Bieger