



seasonally inspired, globally influenced, southern rooted

FROM LAND & SEA

light, bright plates inspired by water and pasture

housemade focaccia ^v	smokey eggplant & miso butter 12
spicy tuna crispy rice ⁺	yellowfin tuna, sesame aioli, furikake, egg yolk jam 18
prime beef tartare ⁺	dijon aioli, egg yolk jam, housemade focaccia 21
spanish octopus	smashed potatoes, chili crisp, spicy aioli 24
summer gazpacho ^v	cucumber, heirloom melon, lime, lychee, yuzu 18

FROM FIELD & GARDEN

seasonal vegetables, grains and handmade pastas

baby kale	lemon vinaigrette, crushed croutons, parmigiano reggiano 16
curly fries	garlic aioli, fried herbs 14
heirloom tomato salad ^{v gf}	iceberg lettuce, giardiniera vinaigrette, feta, chickpeas 17
brussels sprouts	thai vinaigrette, pickled chili, peanuts 18
sweet potatoes	sesame aioli, chili honey, crispy shallot, parmigiano reggiano 18
casarecce	sunflower & local zucchini pesto, whipped ricotta, basil 32
chitarra	florida rock shrimp, heirloom cherry tomatoes, citrus bread crumbs 44

FROM FIRE

hearty dishes from the kitchen's flame

grilled trout	viet-cajun butter, fresh summer beans, blistered tomato 36
lamb barbacoa ^{gf}	black bean purée, local squash, salsa roja 42
double smash burger	short rib blend, aged cheddar, garlic aioli, onion jam 24
half chicken ^{gf}	korean cream corn, marinated shishito peppers, scallions 34
pork chop ^{gf *}	charred tomato nam pla, cabbage with coconut & lime 52
center-cut prime ribeye [*]	smashed fingerlings & sweet potatoes, smoked shallot, A2 sauce 59

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

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*