



*seasonally inspired, globally influenced, southern roots*

## FROM LAND & SEA

*light, bright plates inspired by water and pasture*

<b>house-made focaccia</b> <sup>V</sup>	caramelized onion, balsamic butter	11
<b>salmon belly</b> <sup>+ GF</sup>	mushroom 'xo' sauce, brown butter	18
<b>yellowfin tuna tartare</b> <sup>+</sup>	crispy rice, sesame aioli, furikake, egg yolk jam	16
<b>prime beef tartare</b> <sup>+</sup>	dijon aioli, egg yolk jam, gracefully baked sourdough	21
<b>spanish octopus</b>	smashed potatoes, chili crisp, spicy aioli	24

## FROM FIELD & GARDEN

*seasonal vegetables, grains and handmade pastas*

<b>baby kale</b>	lemon vinaigrette, crushed croutons, parmigiano reggiano	16
<b>curly fries</b>	garlic aioli, fried herbs	14
<b>brussels sprouts</b>	spicy harissa, pistachio dukkah, pomegranate	18
<b>sweet potatoes</b>	sesame aioli, chili honey, crispy shallot, parmigiano reggiano	14
<b>black truffle</b> <sup>V</sup>	chitarra, french butter, parmigiano reggiano	32
<b>gnocchi sardi</b>	liberty farms lamb merguez, sun-dried tomato, fiore sardo	38
<b>chitarra</b>	lump crab, coastal butter, citrus bread crumbs	44

## FROM FIRE

*hearty dishes from the kitchen's flame*

<b>red fish</b> <sup>GF</sup>	fennel, habanada, winter citrus, saffron	38
<b>double smash burger</b>	short rib blend, aged cheddar, garlic aioli, onion jam	24
<b>short rib</b>	creamed farro, roasted turnips, gochujang jus	48
<b>bone-in pork chop</b> <sup>GF *</sup>	stewed greens, baby carrots, carrot top chutney	55
<b>half chicken</b> <sup>GF</sup>	confit onions, green goddess	32
<b>prime eye of ribeye</b> <sup>GF *</sup>	charred onion, olive oil, potatoes, jus	52

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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS