



seasonally inspired, globally influenced, southern roots

FROM LAND & SEA

light, bright plates inspired by water and pasture

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

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
brussels sprouts	spicy harissa, pistachio dukkah, pomegranate	18
sweet potatoes	sesame aioli, chili honey, crispy shallot, parmigiano reggiano	14
black truffle ^V	chitarra, french butter, parmigiano reggiano	32
gnocchi sardi	liberty farms lamb merguez, sun-dried tomato, fiore sardo	38
chitarra	lump crab, coastal butter, citrus bread crumbs	44

FROM FIRE

hearty dishes from the kitchen's flame

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