

Housemade Breads & Spreads (vg)
*Brioche Rolls (vg), Sourdough (vv), & Focaccia (vv),
Served with Pickled Green Tomato Chimichurri
& Beurremont Fleur de Sel*

15

80 Acres Mesclun Salad (vg/gf)
*Hermitage Farm Strawberry Vinaigrette,
Bartlett Pears, Parmigiano
*Vegan option**

13

Burrata (vg/gf)
*Hermitage & Rootbound Farm Radish,
Mustard Greens, Yuzu Oil, Tajin*

18

Ramp Raviolo (vg)
*Housemade Pasta, Chaney's Milk Ricotta,
Chive, Scallion, Herbed Butter Sauce,
Cured Egg Yolk, Lemon*

27

Spaghetti
*Housemade Saffron Pasta, Tomato Mussel Broth,
Snapper, Mussels, Tomato Butter, Saffron Oil*

30

Pork Loin *
*Mustard Okra Crust, Apricot Pork Coulis,
Seared Okra, Fried Capers*

36

Lamb Loin Chops *
*Freedom Run Farm Lamb,
Curried Fregola, Mint, Parsley*

49

* Consuming raw or undercooked
meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.



Cast Iron Cornbread (vg/gf)
*Anson Mills Cornmeal,
Served with Sorghum Brown Butter
*Please allow 15 min**

14

Yuca Fries (vg)
*Yuzu Citrus Mayo, Kosho Pepper Mayo
*Vegan option**

14

Hamachi Crudo (gf) *
Hibiscus Sauce, Shallot, Chive, Lemon Zest

19

Shrimp Toast
*Riverside Farm Shrimp, Housemade Bread,
Kosho Pepper Mayo, Curry Mayo, Chile Oil*

18

Canestri (vg)
*Housemade Pasta, Mushroom Cream Sauce,
Sun Dried Tomatoes, Snap Peas,
Asparagus, Lemon, Parmigiano*

26

Red Snapper *
*Nori Wrapped, Miso Glaze, Asparagus,
Tiradito Sauce, Shallot & Garlic*

32

Braised Rabbit Leg (gf) *
Wild Rice, Nduja, Snap Peas, Sauce Piquillo

28

Berry Beef Ribeye *
*14 Day Dry Aged, Pepper Crusted,
Green Peppercorn Sauce, Yuca Fries,
Sautéed Spinach, Caramelized Onion Puree*

68

Spring Menu 2024

\$2 Split Plate Fee