

Housemade Breads & Spreads (vg)
*Brioche Rolls (vg), Sourdough (vv), & Focaccia (vv),
Served with Romesco & 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

Canestri (vg)
*Housemade Pasta, Mushroom Cream Sauce,
Sun Dried Tomatoes, Snap Peas,
Asparagus, Lemon, Parmigiano*
26

Pork Loin *
*Pasture Raised Pork, Mustard Okra Crust,
Apricot Pork Coulis, Seared Okra, Fried Capers*
36

Berry Beef Ribeye *
*14 Day Dry Aged, Pepper Crusted,
Green Peppercorn Sauce, Yuca Fries,
Sautéed Spinach, Caramelized Onion Puree*
68

** 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) *
*House Cured Yellowtail, Hibiscus Sauce,
Shallot, Chive, Lemon Zest*
19

Shrimp Toast
*Riverside Farm Shrimp, Housemade Bread,
Kosho Pepper Mayo, Curry Mayo, Chile Oil*
18

Spaghetti
*Housemade Saffron Pasta, Tomato Mussel Broth,
Snapper, Mussels, Tomato Butter, Saffron Oil*
30

Red Snapper *
*Miso Glaze, Tiradito Sauce, Asparagus,
Shallot, Garlic, Nori*
32

Braised Rabbit Leg (gf) *
*Wild Rice, Nduja, Snap Peas, Golden Raisins,
Dried Apricots, Sauce Piquillo*
28

Lamb Loin Chops *
*Freedom Run Farm Lamb,
Curried Fregola, Mint, Parsley*
49



Spring Menu 2024
\$2 Split Plate Fee