

to start...

- crab cakes** | thyme aioli, shallot, bell pepper, greens, citrus vinaigrette \$29`
- cauliflower salad** | fennel, greens, citrus, onion, pecorino, pine nuts, citrus vinaigrette \$21 *v, gf*
- beet salad** | arugula, beets, goat cheese, pesto, pecans, banyuls vinegar \$21 *v gf*
- burrata** | pears, oranges, prosciutto, honeycomb, crostini \$23 (*omit crostini for gf*)
- bacon wrapped dates** | goat cheese, romesco sauce \$18 (*omit romesco sauce for gf*)
- vegetable galette** | ricotta cheese, seasonal vegetables, thyme aioli \$23 *v*
- shishito peppers** | garlic, ginger, shallots, parmesan, calabrian aioli \$19 *v, gf*
- soup of the day** \$15
- cheese plate** | choice of one cheese, fruit compote, crostini \$21 *v*
- charcuterie board** | two cheeses, two meats, pickled vegetables, whole grain mustard, berry jam, crostini \$33

mains...

- beef bolognese** | fresh reginette, bolognese, basil, parmesan \$37
- chili relleno** | shrimp, butternut squash, corn, bell pepper, jack & oaxaca cheese, salsa \$41 *gf*
- fish of the day** | parsnip puree, fennel & sweet onion salad, blueberries, blackberries, hazelnuts \$41 *gf*
- cassoulet** | duck confit, pork belly, spicy boudin sausage, white beans, breadcrumbs \$49
- shrimp 'n grits** | grits, spicy boudin sausage, seasonal vegetables, white wine, garlic \$43 *gf*
- rack of lamb** | yam puree, goat cheese gremolata \$47 *gf*
- steak** | garlic parmesan potatoes, broccolini, mushrooms, green peppercorn sauce
sauce (*omit sauce gf*) \$63 *gf*
- harvest bowl** | farro, tofu, kale, zucchini, carrots, squash, carrot puree, spiced pepitas \$31 *ve*

Sides...

- herb & cheese biscuits** | honey butter \$13 *v*
- local bread** | olea farms olive oil, balsamic \$9 *v*
- marinated olives** | castelvetro, lemon & herbs \$13 *ve, gf*
- marcona almonds** | herbs, sea salt \$13, *ve, gf*
- white beans** | twice cooked beans \$11 *gf, vegetarian upon request*

(gf) gluten free | (v) vegetarian | (ve) vegan

we respectfully request no modifications. please inform your server of any allergies
20% service charge added to groups of 5+, \$11.00(entree), \$6.00(salads) service charge for plate splitting