

to start...

crab cakes | thyme aioli, shallot, bell pepper, greens, citrus vinaigrette \$29`

roasted eggplant | ricotta cheese, pesto, romesco \$19. *v.*

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*)

shishito peppers | garlic, ginger, shallots, parmesan, guajillo aioli \$19 *v, gf*

soup of the day \$15

cheese plate | choice of one cheese, condiments, crostini \$21 *v*

charcuterie board | two cheeses, prosciutto, condiments, 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*

duck breast | yams, kale, fennel, radicchio, pine nuts, berry reduction \$49

shrimp 'n grits | grits, cajun sausage, white wine, garlic \$43 *gf*

rack of lamb | pearl couscous, asparagus, squash, cherry tomatoes, red onion, chimichurri \$47 *gf*

steak | garlic parmesan potatoes, asparagus, mushrooms, green peppercorn sauce
sauce (*omit sauce gf*) \$63 *gf*

harvest bowl | farro, tofu, asparagus, kale, 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*

seasonal vegetables | asparagus, pine nuts, parmesan \$11 *v, gf, vegan upon request*

marinated olives | kalamata, citrus & herbs \$13 *ve, gf*

marcona almonds | herbs, sea salt \$13, *ve, gf*

(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*