

COLD SMALL PLATES

<i>chicken liver</i> pâté with seasonal jam and focaccia.....	15
<i>chilled, marinated</i> clams , green apple, cilantro	18
<i>crudo of</i> red snapper* , tomato tamari, nasturtiums.....	20
<i>marinated</i> mussels on grilled bread, 'calico' beans.....	17
grapefruit and radishes, labne, hazelnut, tarragon vinaigrette	14
<i>crisp</i> greens with a zippy vinaigrette, aged goat cheese	14
<i>beef</i> tartare* with tonnato tartar sauce and sourdough.....	18
<i>poached</i> leeks , crunchy carrots, parmesan, buttermilk, dill.....	14

WARM SMALL PLATES

fried fish , gulf bycatch battered in cornmeal, tenkasu-style	22
<i>roasted</i> summer squash , sweet corn, pickled peach, cashew	14
caviar* and beef fat tater tots, sour cream & onion, salmon roe.....	48
<i>buttered</i> Charleston Gold rice , kraut, oxtail sugo	16
<i>charred</i> broccoli , herbs, lime, za'atar.....	14
dumplings , ricotta, stewing hen broth.....	18

MAIN PLATES

mafaldine pasta, pork and duck ragu	32
<i>roast</i> chicken with jus, tomato and lemon vierge sauce.....	29
<i>vegetable</i> lasagna , with crispy ends, sugo finto	26
ribeye* of local beef, rock shrimp, sauce Américaine	58
<i>seared</i> Ora King salmon , beurre blanc, grapes, sorrel	32
<i>local</i> mushrooms , field peas, brodo	26
<i>corned</i> duck breast, creamy parsnip, carrot mustard, jus.....	38
french cheeseburger* , stout beef patty, raclette, butter, pickles, fries.....	20