



★ We support locally sourced products and sustainable farms and fisheries. ★

## COMFORTS

<b>House Baked Bread</b>	3 / 5
fresh daily	
<b>Pommes Frites</b>	7
+béarnaise* 3	
<b>Cheese Plate</b>	18
olives . preserves . breads	
<b>Mussels</b>	18
parmesan broth . olive . boquerones	
<b>Wings</b>	15
dry bbq . buffalo . molasses	
<b>House Burger* &amp; Fries</b>	16
aioli . lettuce . brioche bun american cheese +bacon 3. <sup>50</sup>   +onion/mushroom 2	
<b>Flatbread</b>	16
dips and spreads	
<b>Caesar Salad*</b>	8 / 14
tomato . egg . boquerones	
<b>Gumbo</b>	23
andouille . rice . okra	
<b>Shrimp &amp; Sausage</b>	20
potato . onion . tomato . trinity	

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## SIDES

<b>Fried Brussels Sprouts</b>	9
molasses . garlic . scallion . benne	
<b>Loaded Pavé</b>	10
bacon . cheddar . chive . crème fraîche	
<b>Roasted Carrots &amp; Za'atar</b>	8
yogurt . feta . sunflower	
<b>Local and Foraged Mushrooms</b>	12
lemon . herbs . shallot	
<b>Salsify &amp; Yucca Fries</b>	8
garlic and herb yogurt . lime	
<b>Anson Mills Cheddar Grits</b>	8
butter . chive . black pepper	

Items marked with an (\*) contain, or may contain, raw or undercooked ingredients. Please know that consuming raw or undercooked meat, eggs, poultry, or seafood increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.

Executive Chef: Derik Moran

Sous Chefs: Robert Manning & Omar Orbe

# PLATES

<b>Gem Salad</b>	13
pistachio . peas . radish . tarragon vinaigrette	
<b>Escargot</b>	15
herb butter . garlic . lemon . baguette	
<b>Grilled Asparagus</b>	13
hen egg . prosciutto . shallot . hollandaise . lemon	
<b>Garganelli &amp; Lamb Sugo</b>	18
mint . pecorino . pignoli	

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# MAINS

<b>Stuffed Poblano</b>	21
goat cheese . chile . spanish rice	
<b>Day Boat Scallops</b>	29
artichoke barigoule . leek . lemon . parsley	
<b>Beef Tenderloin</b>	29
crab risotto . carrot . crispy shallot red wine . truffle	
<b>Wild Acres Chicken</b>	24
black bean . green garlic . yucca tomato conserva	
<b>Pappardelle</b>	24
poblano . asparagus . avocado . lemon peel cilantro . hen egg	

# CHEF'S ADDITIONS

Please see feature card or ask server for details  
on the soup, side, cut and feature of the day

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# SWEETS

<b>Chocolate Peanut Butter Truffle</b>	10
sea salt . brownie . pb ice cream	
<b>Strawberry Rhubarb</b>	10
meringue . lemon . pâte sucrée	
<b>Flan</b>	10
white chocolate . raspberry . mint . cardamom	
<b>1919 Root Beer Float</b>	8
vanilla ice cream	
<b>Elle's Irish Cream</b>	8
<b>Ice Cream / Sorbet Trio</b>	7
sebastian joe's	