



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

COMFORTS

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

SIDES

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

*These items are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Executive Chef: Derik Moran

Sous Chefs: Robert Manning & Omar Orbe

PLATES

| | |
|--|----|
| Gem Salad | 13 |
| pistachio . peas . radish . tarragon vinaigrette | |
| Escargot | 15 |
| herb butter . garlic . lemon . baguette | |
| Grilled Asparagus | 13 |
| hen egg . prosciutto . shallot . hollandaise . lemon | |
| Garganelli & Lamb Sugo | 18 |
| mint . pecorino . pignoli | |

MAINS

| | |
|--|----|
| Stuffed Poblano | 21 |
| goat cheese . chile . spanish rice | |
| Day Boat Scallops | 29 |
| artichoke barigoule . leek . lemon . parsley | |
| Beef Tenderloin | 29 |
| crab risotto . carrot . crispy shallot red wine . truffle | |
| Wild Acres Chicken | 24 |
| black bean . green garlic . yucca tomato conserva | |
| Pappardelle | 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

SWEETS

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