



cauliflower

pickled celery, smoked moody bleu, scallions, cutino's hot sauce

10

enjoy with~gruner veltliner

brussels sprouts

shishito pepper, black garlic, benne seed, cilantro, lime

12

enjoy with~sancerre

organic little gem caesar salad

torn herbs, herbed croutons

13

enjoy with~chenin blanc

kanpachi

meyer lemon, jalapeno, benne seed, meyer lemon vinaigrette
sel gris

15

enjoy with~sancerre

hoppin john

sea island field peas, carolina gold rice, holy trinity, herbs

15

enjoy with~pinot noir

maine diver scallops

blue oyster mushroom, vanilla, parsnip, huckleberry, brown butter

39

enjoy with~gamay noir

gumbo

okra, shrimp, smoked chicken, andouille,
slow roasted tomato, trinity

24

enjoy with~ huss arizona light lager

mary's half organic chicken

za'tar marinated, reezy peezy, zhug, charred lime

32

enjoy with~carignan

agrentine imports ribeye ^(20oz)

hasselback potato, charred gem lettuce, black truffle jus

130

enjoy with~red blend

niman ranch hanger steak

hasselback potato, benne seed, salsa verde

36

enjoy with~cabernet sauvignon

Sides \$8

braised greens

anson mills indigo blue grits

CONSUME RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS BURGERS, STEAKS, EGGS AND ALL SEAFOOD ARE COOKED TO ORDER

\$2 NOMINAL SPLIT PLATE FEE

PLEASE BE ADVISED ALTHOUGH WE TRY TO ACCOMMODATE ALLERGY REQUESTS, WE ARE NOT A GLUTEN FREE OR NUT FREE KITCHEN

20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE