

## STARTERS & SMALL PLATES

- GIARDINIERA & PARMESAN**, house pickled Romanesco & carrot, aged parm crumbles for snacking 6
- ARANCINI**, fried Parmesan risotto, Calabrian chili oil for dipping 14
- SESAME & SORGHUM BEETS**, roasted gold beets, citrus-sorghum glazed, sweet onion, sunflower shoots 12
- DRESSED CHEBOOKTOOK OYSTERS**, New Brunswick oysters, cara cara, jalapeño, shallot ponzu mignonette, six per 18
- MORITA ROASTED PUMPKIN**, smoked chili charred heirloom pumpkin, black bean-fermented garlic puree, poblano-lime salsa 12
- RADICCHIO, FETA & CITRUS SALAD**, red radicchio, Growing Green Farm arugula, kalamata olives, Split Creek feta, harissa walnut, pickled onion, honey-tarragon dressing 15
- RABBIT & DUMPLINGS**, braised rabbit & kalamata olives, fried ricotta malfatti dumplings 14
- CAULIFLOWER & LEEK BISQUE**, cream, roasted garlic, fennel, lemon, tarragon *cup or bowl*
- FOCACCIA & OIL**, rosemary bread, Greek olive oil 9

## PLATES

- SAFFRON MUSSELS & SHRIMP**, Bangs Island, Maine mussels, buttered saffron-shellfish broth, lemon, thyme, tomato, grilled focaccia 26
- CURRY LEAF SWORDFISH**, roasted SC swordfish steak, aromatic vadouvan curry sauce, greens, roasted beets, sunflower shoots, lime 29
- SCALLOP LINGUINI NERO**, squid ink linguini, seared Atlantic scallops, preserved lemon, garlic, white wine, sweet chili, basil, parmesan 28
- SEA BREAM & GRITS**, buttermilk brined, cornmeal fried Florida porgy, stone ground Marsh Hen Mill grits, chorizo, sherry and sweet pepper cream, scallion 27
- SHORT RIB & MUSHROOMS**, red wine braised, grass-fed Brasstown boneless shortrib, garlic, thyme, oyster mushrooms, tuscan kale, demi glace, fried leek 32
- PORK COLLARD ROLLS**, five spice braised Providene Farm pork, sweet potato, green peppers, scallions, farro, carrot-pork bone broth, fried parsnip 28

20% Gratuity will be added to parties of six or more  
Due to limited supply, no substitutions please and thank you.

1826 BISTRO  
ON THE GREEN