

STARTERS & SMALL PLATES

<b>MYRTLE LEAF OLIVES ,</b> smoked bay, myrtle and olive leaf, garlic, orange rind, Spanish Cornicabra olives	9
<b>LEEK &amp; RICOTTA FRITTERS,</b> cheese & spring onion fritters, saffron-lemon aioli	11
<b>GIARDINIERA,</b> pickled cauliflower, carrot, fennel & asparagus, lemon, Sicilian chilies, bay leaf	8
<b>SNAPPER &amp; RHUBARB CRUDO,</b> Rose Snapper, rhubarb ponzu, pickled celery & fennel, lime, jalapeño, sesame oil, green onion	16
<b>ROCK SHRIMP &amp; WATERMELON,</b> pickled FL shrimp & melon steak, lime, aleppo, serrano, cilantro, pickled onion, watermelon radish	15
<b>STRAWBERRY, RADICCHIO &amp; FETA SALAD,</b> SC berries, Growing Green Farms greens, Split Creek Farm goat feta, tarragon & honey dressing, harissa walnuts, pickled red onion	15
<b>PISTACHIO GRILLED ASPARAGUS,</b> preserved lemon-pistachio dressing, Split Creek goat labneh, pickled shallot, apple mint, fennel, basil	14
<b>CHIPOTLE CHARRED SWEET POTATOES,</b> smoked chili, coriander, adobo, lime, pickled red onion, Anaheim peppers	12
<b>FOCACCIA &amp; OIL,</b> rosemary bread, Greek olive oil	9

PLATES

<b>TROUT &amp; LENTILS,</b> herb grilled NC rainbow trout, Tuscan green lentil salad, asparagus, fennel, tomato, zucchini, brown butter-cauliflower puree	28
<b>ASPARAGUS PAPPARDELLE,</b> Monetta Farms asparagus, aromatic spiced butter, ginger, lemon, mint, white wine, fennel, pistachio, parmesan	27
<b>BOUILLABAISSE,</b> Monkfish, Bangs Island mussels, whole gulf shrimp, saffron broth, leeks, fingerling potatoes, fennel, carrot, tomato, sherry, Rise Bakery sourdough, garlic aioli	32
<b>FRIED CHICKEN &amp; GREENS,</b> seven spice, brined boneless thighs, rice flour-panko fried, Growing Green Farms mustard greens, sesame, ginger-red pepper sauce, radish, scallion	29
<b>ADOBO SHORT RIB,</b> grass-fed Brasstown braised boneless short rib, smoked chili-tomato barbecue charred, fried shredded sweet potato, cabbage slaw, oregano, lime	34

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

Consuming raw or undercooked meats & seafood  
may increase your risk of foodborne illness

1826 BISTRO  
ON THE GREEN