

STARTERS & SMALL PLATES

LIME PICKLED CUCUMBER,

Armenian cucumber, lime leaf,
jalapeño, onion, sumac

6

RICOTTA CORN FRITTERS,

charred corn, poblano salsa verde

12

PIMENTO CHEESE & CRUDITÉS,

tomme cheese, red pepper, ramp vinegar,
local french breakfast radishes, squashes
celery, cucumber for dipping

14

GAZPACHO & CEVICHE,

cantaloupe-yellow tomato gazpacho,
lime, serrano, cilantro, sablefish ceviche

15

PEACH & FETA SALAD,

Growing Green Farms heirloom lettuces,
Split Creek goat feta, pickled red onion,
sherry-tarragon vinaigrette, harissa pepita

15

EGGPLANT CAPONATA, Jbo Ranch Japanese
eggplant, capers, celery, apricot, banana peppers,
gochugaru, thai basil, scallion, sesame

14

HEIRLOOM TOMATO TOAST,

Jbo Ranch heirlooms, Rise Bakery sourdough,
sherry, paprika, garlic aioli, basil, fennel, sea salt

16

FOCACCIA & OIL, rosemary bread, good olive oil

10

PLATES

LIME-PEANUT REDFISH, grilled Florida redfish,
cabbage, arugula, papalo slaw, serrano, lime,
peanut, coconut milk cream, basil oil

32

SQUASH PRIMAVERA, fettuccine,
summer squashes, swiss chard, wine,
aromatic ginger butter, fresh herb,
aleppo bread crumb, Pecorino

27

SHRIMP BOUILLABAISSE, GA white shrimp,
buttered saffron-tomato shell broth, field peas,
zucchini, cherry tomato, carrot, leek, thyme

31

COULOTTE STEAK & OLIVES,

grass-fed Brasstown steak peppercorn seared,
cornicabra olive and grilled red onion tapenade,
celery, fingerling potatoes, olive leaf red wine jus

35

PORK CUTLETS & OKRA, baharat spiced,
peppercorn, warming spices, onion and tomato
pan sauce, gilled okra, oregano

31

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