

ARTISANAL

Starters

Pimento Cheese Scones
sorghum butter, pepper jelly 12

Salad of Little Gems
green goddess, parmesan, toasted bread crumbs 15

Yellowfin Tuna Tartare*
avocado, cucumber yuzu gelée, fresh wasabi rhizome 18

Roasted Beets
blood orange, marcona almond, golden raisin 15

Charred Spanish Octopus
creamed Yukon, smoked eggplant, saffron & chorizo 18

Burrata & Strawberries
sunchokes, hearts of romaine, toasted hazelnuts, white balsamic 18

Garganelli with Pork Belly
crème fraîche, chilis, lemon, arugula puree, 62 degree egg 18

18-Hour Pork Ribs
lemongrass hoisin, pickled jalapeño, cilantro, fried shallots 22

Maine Lobster “Pot Pie”
leeks, spring pea & parsnip 24

Entrees

Grilled Swordfish “Au Poivre”
marble potato, baby broccoli, roasted roots 32

48-Hour Short Rib “Pastrami”
potato mousseline, giardiniera, smoked béarnaise 34

Salmon*
sweet potato “chowder”, golden beets, pressed fennel, citrus, tarragon 34

Berkshire Pork Chop*
hasselback potato, early corn, sweet & sour rhubarb 34

King Trumpet Mushrooms & Ricotta Gnudi
confit chicken, sherry & charred carrots 30

East Coast Halibut*
cauliflower cream, NC shrimp, trumpet mushrooms 38

Scallops*
truffled celery root, pork belly, braised romaine 36

*These items may be undercooked, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.