**TASTINGS**

- **SEAFOOD BOWL**
  - chorizo, saffron stew, mussels, calamari, shrimp, fish, queen olives, potato gremolata, crostini $16.95

- **GRILLED OCTOPUS**
  - smoked avocado, heart of palm, chimichurri vinaigrette, shallot, sweet drop peppers, plantain $16.95

- **FARMERS BLEND SLIDERS**
  - grass-fed beef, heritage pork & nitrate free bacon blend, aged gouda, shallot, marmalade, arugula, garlic aioli, brioche bun $14.95

- **KALBI SHORT RIB SLIDERS**
  - daikon & carrot pickle, steamed bao bun $12.95

- **GRASS FED BONE MARROW**
  - herb salt, parsley and scallion salad, organic mushrooms, roasted garlic, fire roasted bread $16.95

- **TEMPURA VEGETABLES**
  - kecap manis sauce $10.95

**SALADS**

- **GUAVA AND CHEESE**
  - fried halloumi, guava jam, grilled pineapple, pickled red onion, orange cream $13.95

- **DITIL SHRIMP**
  - plantain & Florida pepper sauce, poached shrimp, confit heart of palm, cilantro crema, bruleed citrus, tobiko $15.95

- **PANKO OYSTERS**
  - Wellfleet oysters, kewpie remoulade, yuzu kosho salad, capers, Fresno peppers $14.95

- **HIBISCUS AREPA**
  - Venezuelan sweet corn cake, mashed avocado, lime crema, hibiscus, caramelized onion $9.95

- **BURRATA MOZZARELLA**
  - roasted grapes, walnut crumble, lemon oil, grape vinegar, mustard seed, fig baguette $12.95

- **PATE TOAST**
  - chicken liver mousse, cherry granola, pumpkin seeds, sour cherry gastrique, local grain bread $11.95

**HELPINGS**

- **ROASTED BABY BEETS**
  - whipped mascarpone, shaved fennel, pistachios, citrus zest, tarragon $12.95

- **FARRO AND RAMP SALAD**
  - toasted grain, ramp vinaigrette, arugula, watermelon radish, heirloom tomato, ricotta salata, pickled ramps, pomegranate seeds $12.95

- **CHIPOTLE CAESAR**
  - romaine hearts, celery leaves, manchego, corn salsa, smoked almonds $11.95

- **HOUSE SALAD**
  - baby iceberg, heirloom tomato, radish, cucumber, carrots, pickled grapes, applewood bacon, tarragon blue cheese dressing $10.95

- **ADD A 4OZ PROTEIN**
  - chicken $7/ filet $11/ salmon $9/ shrimp $12

- **CRAWFISH CHOWDER**
  - our specialty for over 20 years $5.95 / bowl $9.95

- **ARTISANAL CHEESE SELECTION**
  - local and international cheeses, 1oz each, house mustard, seasonal compote, grilled crostini
  - 1oz $8
  - 2oz $14
  - 3oz $18
  - 4oz $22

  *Enhancements:*
  - $2 smoked almonds, grapes, or cornichons
  - $3 marcona almonds, berries, or marinated olives

- **CHEF’S SEASONAL CATCH OF THE DAY**
  - mushroom risotto, beurre blanc, charred asparagus, mushroom chip, marconas, olive & currant chutney $16.95

- **SEARED SCALLOPS**
  - Mercato di Trevi of Orlando hand-made squid ink pasta, prosciutto sausage, saffron sauce, Romanesco broccoli $36.95

- **RIBEYE**
  - HAND CUT 14OZ ANGUS
  - Ancho espresso rub, boniato puree, chipotle green beans, house steak sauce, fresh horseradish $44.95

- **NIMAN RANCH PORK CHOP**
  - apple brined 16oz tomahawk chop, Jai Alai IPA mustard, grilled Swiss chard, Carolina gold rice pilaf, hen of the woods $38.95

- **GRILLED CAULIFLOWER**
  - tahini glaze, panang coulis, fire roasted peppers, baby Yukon gold, basil GF & V $20.95

- **GRILLED SALMON**
  - black lentils with chorizo and sweet peas, caper cream, spiced tri-color carrots $29.95

- **STEAK AND EGG**
  - cast iron seared 8oz filet with sous vide egg, garlic rampini, miso aioli, avocado puree, mustard greens $46.95

- **SHORT RIB**
  - sweet tea bourbon braised rib, three grain grits, sorghum roasted acorn squash, tangerine butter, crispy brussels $39.95

- **LAMB CHOP**
  - half rack New Zealand lamb, mole rojo, cotija cheese, sazon couscous, seasonal vegetables $49.95

- **PH'O INSPIRED CHICKEN**
  - aromatic herb marinated half chicken, jasmine rice, burnt onion crème, long beans, pho velouté, Vietnamese micro herbs $28.95

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*The Department of Public Health Advises: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For parties of 6 or more, an 18% service charge will be included.*