



The art of dining well is no slight art, the pleasure not a slight pleasure.

{MICHEL DE MONTAIGNE }



CHAPTER I SALADS & STARTERS

I.	^GV Heirloom Tomato Caprese Salad/Burrata Cheese/Basil Vinaigrette.....	14
II.	C ontemporary Caesar Salad/Parmesan Crisp/Peppercorn Dressing/White Anchovy/Wheat Crouton	9
III.	^GV Watermelon Plank/Cucumbers/Goat Cheese Ice Cream/Pickled Onions/Balsamic Vinaigrette	11
IV.	^V Fried Green Tomato Salad/Pimento Dressing/Brined Red Onions & Okra	9
V.	^GV Butter Lettuce & Apple Salad/Feta Cheese/Garden Vegetables/Champagne Vinaigrette.....	9
VI.	* Pan Seared Foie Gras/Truffled Brioche/Lettuces/Peppercorn-Maple Glaze	20
VII.	P etite Veal Osso Buco/Semolina Soufflé/Pope Farms Eggplant	16
VIII.	^G* Yellowtail & Tuna Tartare/Root Vegetables/Sesame Chip/Roasted Peppers/Ponzu-Sriracha Reduction	15
IX.	P an Seared Maryland Blue Crab Cake/Chipotle Cream/Sauce Remoulade	12
X.	^V Seasonal Oysters/Tabasco Oil/Tomato-Horseradish/Mignonette.....	½ dz 16 / 1 dz 30

Varieties • Sweet Jesus (MD) • Westport (CT) • Humboldt Bay (CA)



CHAPTER II MAIN COURSE

I.	^G* Pan Seared Sea Scallops & Pancetta Bacon/Cauliflower Purée/Roasted Fennel/Yukon Potato Pavé	40
II.	^G* Citrus Scented Monkfish/PF Eggplant/LBF Spaghetti Squash/Heirloom Tomato/Cilantro Pesto	37
III.	^G* Harissa Dusted Swordfish/Spinach/Hominy/PF Sweet Peppers/Citrus-Tomato Vinaigrette	36
IV.	* Crab Topped Salmon/Ratatouille/Broccolini/Potato Nest/Tomato Hollandaise	38
V.	^G Pan Roasted Pork Chop/Fingerling Potatoes/EF Brined Onions & Okra/Cherry-Mustard Demi.....	37
VI.	* Trio of Veal {Loin • Osso Buco • Sweet Breads}/PF Eggplant/Honey Glazed Carrots/Potato Hash/Truffle Foam.....	58
VII.	* 24 Hour Braised Beef Short Rib/Asiago Cake/Crispy Onions/Stewed LBF Okra & Tomatoes.....	33
VIII.	* Filet of Beef & Foie Gras/LBF Squash/Boursin Potato Cake/Cippolini Demi.....	6 oz 47 • 8 oz 55
IX.	* Ribeye of Beef/Broccolini/Truffle Mac & Cheese/LBF Shishito Peppers/Sweet Onion Demi.....	56
X.	^V Ricotta Gnocchi Arrabbiata/Mozzarella/Spinach/Zesty Tomatoes	25

Add Fennel Sausage	3
Add Shrimp.....	5



SPECIAL EDITIONS SIDES

I.	^GV Roasted Fingerling Potatoes.....	8
II.	^VT ruffled Mac & Cheese	8
III.	^GV Sautéed Broccolini with Sauce Choron	8
IV.	^GV Brussels Sprouts with Red Wine Butter	8

ACKNOWLEDGEMENTS:

JAMIE KEATING, *CEC, Chef/Co-Owner* MELISSA KEATING, *Co-Owner*
 MICHAEL HUGHES, *Chef de Cuisine* ADAM ICARD, *Sous Chef*
 Culinary Team: Brett Carter/Michael Hedden/James Reed/Jason Buffkin
 CROSBY PRICE, *Restaurant Manager* CARSON YOUNG, *Beverage Director*

FOOTNOTES:

State sales tax will be added to your order.
 \$1.50 split check fee \$5.00 split entrée fee. Pre Fixe Menu is not sharable
 20% gratuity (and a state mandated 8% gratuity tax) will be added to parties of 6 or more.
^Vdenotes a vegetarian option ^G denotes a gluten free option

***the consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

↓ FEATURED SELECT VEGETABLES FROM LITTLE BIT FARMS (LBF)/ELIJAH FARMS(EF)/POPE FARMS(PF)

↑ ABOVE DISHES ARE PREPARED WITH "CHEF'S BLEND" EXTRA-VIRGIN OLIVE OIL FROM GEORGIA OLIVE FARMS, LAKELAND, GEORGIA