

DINNER: JULY 8, 2021

bar snacks

boxcarr creamery cheese board
giardiniera, seven-grain toast,
mustard, apricot jam 16

shrimp remoulade
'new bay' fried saltines,
celeriac aioli, celery 14

fried castelvetro olives
rouille, bread and butter pickles 9

general tso's cauliflower
daikon radish, green onions 9

2x2 cheeseburger, fully stacked:
painted hills farms beef,
brioche bun, french fries 18

first courses

chilled english pea soup
crabmeat, avocado, cauliflower crisp 11

little gem lettuce + treviso salad
sherry vinaigrette, parmigiano-reggiano,
crispy red quinoa, dried olives 13

vera luce farms heirloom tomatoes
whipped ricotta, genovese basil,
lemon-garlic breadcrumbs, saba 15

yellowfin tuna crudo*
calasparra rice, olive tapenade,
sunflower seeds, cucumber, aioli 15

seared slow-cooked pork shoulder
sautéed corn, queso cotija,
charred tomatillo, crema 13

main courses

zucchini sticky cake
tomato chermoula, summer squash,
sungold tomato, basil, baby turnips 26

sautéed morehead city flounder
coconut-lemongrass broth, jasmine rice,
rose heart radish, snap peas 30

chile-rubbed yellowfin tuna*
bacon & red pepper matignon, marjoram,
sweet & spicy kale, yellow corn 31

crispy skin springer mtn. farms chicken,
fingerling potatoes, texas pete gastrique,
buttermilk ravigote, haricots verts 28

seared 'club cut' new york strip*
boulangère potatoes, creamed spinach,
garlic scapes, sauce bordelaise 36

**these items are offered raw and/or cooked to your specification.
consuming raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of a foodborne illness.
a gratuity of 20% will be added to parties of six or more.*