

DINNER: OCTOBER 8, 2021

bar snacks

boxcarr creamery cheese board
giardiniera, sourdough toast,
mustard, blackberry jam 16

fried castelvetro olives
rouille, bread and butter pickles 9

general tso's cauliflower
daikon radish, green onions 9

crispy north carolina shrimp
tamarind, peanuts, thai basil,
napa cabbage, chile 16

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

first courses

crab bourride provençale
local crabmeat, piquillo peppers,
fennel-orange panzanella 13

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

belgian endive, almond, and bacon salad
red flame grapes, celeriac, thyme,
pickled mustard seed 14

hamachi crudo*
satsuma, heirloom pepper broth,
kohlrabi, sour scorpion salt, dill 15

seared slow-cooked pork shoulder
sautéed corn, queso cotija,
charred tomatillo, crema 15

main courses

caramelized onion tart
hen-of-the-woods, garnet yam,
fuji apple, brown butter 27

sautéed morehead city red snapper
coconut-lemongrass broth, jasmine rice,
rose heart radish, snap peas 34

seared new bedford scallops*
butternut squash sticky cake, cashews,
sour cherries, baby bok choy 33

roasted springer mountain farms chicken
calasparra rice pilaf, pickled blueberries,
swiss chard, sauce suprême, rosemary 28

seared 'club cut' new york strip*
dauphine potatoes, rapini,
caramelized apple soubise,
sauce bordelaise 38

**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.*