

DINNER: JULY 6, 2022

**bar snacks**

boxcarr cheese board  
giardiniera, multigrain baguette,  
grain mustard, blueberry jam 20

fried castelvetro olives  
rouille, bread and butter pickles 10

general tso's cauliflower  
daikon radish, green onions 10

seared north carolina shrimp  
romesco sauce, summer squash,  
salted almonds, croutons, espelette 16

2x2 cheeseburger, fully stacked:  
painted hills farms beef,  
brioche bun, french fries 21

**first courses**

chilled melon soup  
lump crab, cilantro, nuoc cham 12

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

blue sky farms baby beets  
preserved lemon, lebneh, peaches,  
crushed pistachio, red veined sorrel 14

hamachi crudo\*  
watermelon, avocado, cucumber,  
yuzu kosho vinaigrette 16

crispy skin confit chicken thigh,  
yellow corn pico de gallo, aji verde,  
queso cotija, pumpkin seed 14

**main courses**

roasted cauliflower alla battuto  
fairytale eggplant, tomato chermoula,  
pine nuts, basil, panisse 27

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

seared new bedford scallops\*  
black truffle arancini, zucchini, snow peas,  
opal basil, charred lemon vinaigrette 38

grilled coulotte steak\*  
heirloom cornbread, blueberry mostarda,  
sweet and spicy chard, apple cider jus 35

pan-roasted lamb loin\*  
summer bean cassoulet, tomato conserva,  
herbes de provençe, lavender jus 37

*\*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.*