

### bar snacks

boxcarr cheese board  
giardiniera, seven-grain baguette,  
grain mustard, blueberry jam 20

fried castelvetro olives  
rouille, bread and butter pickles 10

general tso's cauliflower  
daikon radish, green onions 10

chilled north carolina shrimp  
spicy mustard, cucumber granita,  
watermelon rind kimchi, cashew 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

la finca farms tomatoes  
breadcrumb gremolata, golden oregano,  
gruyere crema, red wine vinegar 14

yellowfin tuna tartare\*  
cucumber, chile miso mayonnaise,  
hosui pear, crushed wasabi peas 16

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

### main courses

roasted cauliflower alla battuto  
summer squash, tomato chermoula,  
genovese 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

braised creekstone farms short rib  
sweet potato croquettes, corn espuma,  
charred shishito peppers, cacao nib 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.*