

THE REGIONAL

FROM THE PANTRY

TABLE SMOKED BURRATA 22

heirloom tomato & sourdough panzella,
Kai Kai Farms arugula, tomato jam

LITTLE GEM CAESAR SALAD 15

parmesan frico, brioche croutons,
caesar dressing, chives

TENDER KALE SALAD 16

cara cara oranges, candied kumquats,
bee pollen, quinoa & pine nut granola,
tahini tumeric vinaigrette

VEGETABLE GREEK SALAD 15

roasted & raw vegetables, sheep milk feta,
charred chickpeas, cerignola olives,
zahtar melba toast

FL SNAPPER CRUDO 22

heirloom tomatoes, fennel,
jalapeno, tomato water

REGIONAL CLASSICS

PIMENTO CHEESE 15

classic or "loaded", club crackers,
seasonal crudites

FRIED CHICKEN THIGHS 14

sweet tea brine, seasonal pickles, honeycomb

WARM TOMATO PIE 16

herb aioli, roasted tomatoes,
caramelized onions

CRISPY SPRING ONIONS 12

down-under inspired, horseradish dipping

ROASTED BONE MARROW 21

bbq short rib, pickled onions, herb salad,
crispy onions, grilled sourdough

WARM & SOULFUL

FL CORN CHOWDER 12

spring peas, petite potatoes,
local corn, smoky bacon

OCTOPUS LA PLANCHA 21

crispy polenta, chorizo emulsion, confit tomato,
shaved vegetable & herb salad

SHRIMP & GRITS 17

cornmeal dusted FL pink shrimp,
creamy popcorn grits, pickled jalapeño,
bbq shrimp nage

RICOTTA GNOCCHI

"CARBONARA" 19

country ham, fava beans, oyster mushrooms,
smoked ham hock broth, pea greens

MAINS

REGIONAL GUMBO 46

white water clams, lobster,
Key West pink shrimp, house sausage,
okra, Carolina gold rice

CORVINA 39

tuscan cacciucco broth,
hand-rolled potato gnocchi, roasted tomatoes,
shaved fennel & herb salad

GRILLED SALMON 32

spring asparagus, local carrots,
sorghum, citrus emulsion

BONELESS HALF CHICKEN 29

lemony orzo risotto, fava beans & peas,
feta & pepperoncini

BUCATINI 27

sweet corn, confit FL tomatoes,
sunflower seed pesto
-add butter poached lobster 18

BRAISED SHORT RIB 38

creamed corn, wilting Kai Kai Farm's greens,
blistered tomatoes, gremolata

GRILLED KUROBUTA PORK CHOP 42

braised collard greens, creamed hominy,
green tomato & kohrabi slaw,
eastern NC bbq gastrique

CREEKSTONE FARMS RIBEYE 52

crispy potato rosti,
broccolini n' cheese, charred red onions,
house steak sauce

SIDES

PEAS N' CARROTS 9

pea puree, lemon & herb butter

BROCCOLINI N' CHEESE 8

CHARRED SHISHITOS 9

house sauce

LEMONY ORZO RISOTTO 8

CREAMED CORN 8

CHEF

lindsay autry

CHEF DE CUISINE

mario beabraut

* Eating raw or undercooked fish, shellfish, eggs or meat increases risk of food borne illnesses. 18% Gratuity will be added to parties of 6 or more.