

# THE REGIONAL

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## FROM THE PANTRY

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### SUMMER PEACH SALAD 16

tender kale, citrus, shaved fennel,  
mint, lemon vinaigrette  
add burrata 5

### CAESAR SALAD 15

romaine hearts, brioche croutons,  
classic caesar dressing, boquerones

### WATERMELON GREEK SALAD 14

local watermelon, shaved cucumbers,  
charred chickpeas, heirloom tomatoes,  
sheep's milk feta, cerignola olives

### FL SNAPPER CEVICHE 22

leche de tigre, heirloom tomato,  
spiced potato crisps

## REGIONAL CLASSICS

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### 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

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### FL CORN CHOWDER 12

petite potatoes, local corn, smoky bacon

### FRIED GREEN TOMATOES 20

burrata, heirloom tomatoes,  
arugula, pepper jelly

### OCTOPUS LA PLANCHA 21

heirloom tomato nage, crispy panisse,  
grilled chorizo, shaved vegetable salad

### SHRIMP ON TOAST 17

Key West pink shrimp, scampi butter,  
garlic toast, roasted tomatoes

### RICOTTA GNOCCHI

#### "CARBONARA" 19

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

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## MAINS

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### REGIONAL GUMBO 46

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

### FL RED SNAPPER 39

sunflower seed risotto, caramelized fennel,  
grilled peaches, sherry brown butter sauce

### GRILLED SALMON 32

summer vegetable ragout, cauliflower puree,  
grilled scallions

### BONELESS HALF CHICKEN 29

lemony orzo risotto, brussels leaves,  
feta & pepperoncini

### BUCATINI 27

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

### BRAISED SHORT RIB 38

creamed corn, wilting greens,  
blistered tomatoes, gremolata

### KUROBUTA PORK LOIN MILANESE 32

panko parmesan crust, kale & peach salad,  
fennel. local honey dijonaise

### CREEKSTONE FARMS RIBEYE 52

smashed fingerling potatoes with  
creme fraiche & chives, broccolini n' cheese,  
house steak sauce

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## SIDES

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### BROCCOLINI N' CHEESE 8

domestic grana padana, gremolata

### SMASHED FINGERLING POTATOES 9

creme fraiche & chives

### CRISPY BRUSSELS SPROUTS 9

tossed in house sauce

### SUNFLOWER SEED RISOTTO 9

caramelized fennel, wilting greens, mascarpone

CHEF

*Lindsay Austry*

### LEMONY ORZO RISOTTO 8

herb & lemon butter

### CREAMED SUMMER CORN 9

charred greens

\* 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.