

Beginning

Charcuterie Board with Chorizo Iberico, prosciutto, fromage fort, cornichons, olives and baguette. 16

Crottin de Chauvignol on mixed greens with pear, toasted walnuts, thinly sliced red onion, balsamic vinaigrette 15

Mussels in garlic-saffron white wine broth with baguette 16

Burrata with heirloom tomatoes, oregano, garlic, balsamic reduction and olive oil with grilled baguette 15

Middle

Pork tenderloin with corn spoonbread and roasted tomatoes, thyme and shallots. 26

Local roasted basil marinated chicken thigh with a green tomato and feta lemon Israeli couscous and grilled peaches. 25

Risotto with roasted garlic fava puree, basil, lemon mascarpone and parmesan 24

Grilled Hanger steak with green sriracha, fried forbidden rice, garlicky broccolini, cilantro, mint and pickled onions. 27

House made ricotta gnocchi with pistachio parsley pesto, lemon zest, and fried prosciutto 24

Vegan socca fritters with pomegranate molasses, pickled onions, roasted garlic fava puree and a fennel cucumber green salad. 22

Ending

Our dessert menu changes daily.