

starters

fresh popcorn | black truffle butter 8

castelvetrano olives | preserved lemon,
rosemary, fennel pollen 8

selection of artisan cheeses | seasonal
accompaniments 17 with charcuterie 25

½ dozen oysters on the half shell
champagne mignonette, green cocktail sauce 18

selection of dips | baba ganoush, muhammara,
hummus, house flatbread 13 extra flatbread 2

puree of sweet corn soup | truffle brown butter 9

warm fire-roasted eggplant | cotija cheese,
tomatillo, agave, corn nuts, salsa macha 13

local albacore tuna crudo | summer melon,
lardo, pickled chile, shiso, cashew 15

foie gras and chicken liver mousse | strawberry,
rhubarb, 18 yr. balsamic, toasted brioche 15

crispy pork belly | apricot, crushed cucumber,
tamarind, peanuts, herbs 15

heirloom tomato fattoush | fried pita, cucumber,
barrel-aged feta, marigold, sunflower tahini 13

pole bean salad | nardello peppers, grilled squash,
golden raisin, bronze fennel, almond tonnato 12

white corn hush puppies | pimento cheese,
benton's country ham, green tomato jam 13

entrees

pan-roasted striped bass | white corn,
shishito peppers, lobster mushroom,
lemon verbena cream 34

roast organic chicken breast | okra succotash,
marble potato, thyme jus 25

baja venus clam stew | fennel sausage, fregola,
cranberry beans, malabar spinach, pine nut milk 20

burrata ravioli | summer squash, cherry tomato,
arugula, squash blossom pesto 16/24

sweet tea brined pork chop | stone fruit, bacon,
turnip, pecan crumble, bourbon 32

milk braised veal breast | shell beans,
roast tomato, summer savory, black garlic 30

prime n.y steak | coal-roasted onion,
bone marrow flan, cherry tomato, chimichurri 36

the baker and the cakemaker bread available on request.

Please inform your server of any allergies.

20% gratuity will be added to parties of 6 or more.

Consuming raw or undercooked meats, seafood, shellfish, or
eggs may increase your risk of foodborne illness.