

**starters**

**fresh popcorn** | black truffle butter 8

**castelvetroano 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

**musque de provence soup** | chestnut,  
crème fraiche, black truffle butter 9

**roasted heirloom fall squash** | pumpkin seed tahini,  
pomegranate molasses, sheep milk feta, chile,  
herbs 13

**shaved octopus salad** | green apple, cauliflower,  
celery, black garlic yogurt, chicken skin vadouvan 15

**foie gras and chicken liver mousse** | vin santo,  
husk cherry, toasted brioche 15

**bacon-wrapped quail** | farro stuffing, fennel, frisee,  
violet fig jam 19

**mixed chicory salad** | kohlrabi, fall fruit,  
aged cheddar, hazelnut, quince vinaigrette 13

**romaine heart caesar** | white anchovy,  
lemon bread crumbs, parmigiano reggiano 12

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

**entrees**

**ora king salmon** | butternut squash,  
cauliflower, shiitake, malabar spinach,  
brown butter vinaigrette 32

**muscovy duck breast** | parsnip-pear puree,  
brussels sprouts, hazelnut, buckwheat jus 29

**steamed mussels** | lemon herbs, serrano chile,  
garlic, white wine, grilled bread 18

**pappardelle pasta** | rabbit cacciatore,  
gypsy peppers, nduja, piave vecchio 14/24

**cider brined pork chop** | charred prune plums,  
turnip, pecan-oat crumble, bourbon 32

**angus 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.