



**DINNER 5:30—10pm, WEDNESDAY—THURSDAY**  
**5:30—10:30pm, FRIDAY—SATURDAY**

## **DINNER**

### **APPETIZERS**

#### **POTATO GNOCCHI**

chanterelle mushrooms, jumbo lump crab, local edamame & parmigiano-reggiano 12

#### **MOULES FRITES**

in a smoky creole tomato broth with saffron aioli 11

#### **SAUTÉED SWEETBREADS**

beluga lentils, wilted spinach & a benton's country ham reduction 12.5

#### **MISSISSIPPI RABBIT & SOUR CHERRY TERRINE**

with whole grain mustard, cornichons & toasted baguette 9.5

#### **CHARCUTERIE PLATE**

house-made boudin, pork rillettes & hogshead cheese 14

#### **CRISPY PORK BELLY & SEARED SCALLOP**

with a steen's cane syrup & spicy mustard drizzle 13

#### **GULF SHRIMP & CHORIZO**

with a sherry vinegar garlic butter over manchego spoonbread 10.5

#### **GRILLED LAMB RIBS**

with green tomato relish 12

#### **CHARRED BABY OCTOPUS**

with a fregula "greek salad" & a meyer lemon salsa verde t9.5

#### **CHEESE PLATE**

mixed olives, apple-currant compote & an assortment of house-made crackers 16

### **SALADS**

#### **HEIRLOOM LETTUCE SALAD**

shaved asian turnips, toasted pumpkin seeds, ryal's goat's milk cheddar & a local wildflower honey vinaigrette 8

#### **OYSTER SALAD**

with spinach, frisee, benton's bacon, shaved parmigiano-reggiano & a meyer lemon buttermilk dressing 14

#### **CRISPY DUCK CONFIT SALAD**

hollygrove arugula, pears, spiced pecans & a pear vinaigrette 13

### **SOUPS**

#### **GULF SHRIMP & BUTTERNUT SQUASH SOUP** 7

#### **SMOKED RABBIT, ANDOUILLE & GREENS GUMBO** 7

### **ENTREES**

#### **ROASTED PHEASANT BREAST & CONFIT LEG**

sunchoke puree, cipolini onions, roasted baby carrots & a spiced foie gras emulsion 30

#### **SEARED SCALLOPS**

green onion & ginger jasmine rice, baby bok choy & a yuzu & black garlic butter sauce 28

#### **GRILLED HANGER STEAK**

red wine & marrow reduction, smoked red onion marmalade & fries 29

#### **KUROBUTA PORK CHOP**

bacon braised greens, sweet potato "tater tots" & a house-made chow-chow 27

#### **PANÉED RABBIT**

with a rabbit & pork confit cake, swiss chard & white beans, & a country ham reduction with fennel marmalade 26

#### **ALMOND CRUSTED GULF FISH**

roasted potato galettes, buttered green beans & a satsuma menieure 25

#### **GULF SHRIMP & HOUSEMADE FETTUCINE**

broccoli rabe, preserved lemon, sun-dried tomatoes & kalamata olives 22