



Contemporary American Food + Drink

From oysters to bar snacks, Executive Chef Shane Graybeal's dishes are cocktail-friendly and made to be shared. Or keep an entrée all to yourself—we won't judge.

Our liquid lineup features innovative cocktails made from fresh juices, fruit purees and locally grown ingredients, with an emphasis on sherries, Ports and vermouths. You'll also find an extensive selection of craft beers and ciders, too.

• **DINNER**

• **GLUTEN FREE OPTIONS**

• **TO DRINK**

• **WINE & BEER**

SNACKS

Green Goddess Deviled Eggs	8
Country ham chips	
Winter Radishes	7
Sourdough toast, virgin butter	
Pimento Cheese Fritters	9
Green tomato jam	

SOIL

Crispy Sweet Potatoes	10
Yuzu yogurt, hazelnut, mint	
Grilled Broccolini	12
La clare chevre, calabrian chilis, pine nut salsa	
Cauliflower Steak	21
Wild mushrooms, smoky eggplant, tomato conserves	

SEA

Oysters	18
Horseradish granita, ritz crackers, caviar	
Butter Poached Shrimp	13
Galatoire's remoulade, lemon puree, avocado, dill	
Market Fish	Mp
Roasted fennel, rapini, cippolinis, pumpkin seed pesto	

LAND

Roasted Bone Marrow	18
Smoked maple butter, garlic marmalade	
Burger	17
Smashed patties, American cheese, onions, pickles, special sauce	

CHEF TASTING MENU

Ask your server for details on our Chef's Choice menu	85
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Get the whole menu

150