

## SHARING | STARTERS

**Warm Castelvetroano Olives**, *roasted garlic, red wine vinegar, root vegetables, shallots, butter, grilled baguette* 10

**Southern Seafood Dumplings**, *crawfish, spicy seafood velouté, leeks, tomatoes, bell peppers, arugula, paprika oil\** 14

**Frisée Salad**, *frisée lettuce, bacon, poached egg, champagne vinaigrette, crispy potatoes, pickled shallots, béarnaise\** 13

**Local Caesar**, *little gem lettuce, grana padano, olives, crispy duck skins, peppered lavash, 1110 caesar dressing* 12 **add white anchovies** 2

**Mixed Greens**, *pickled beets, marinated carrots, blood orange vinaigrette, candied nuts* 10

**Braised Beef Rilette**, *braised beef, greens, sweet tomato jam, horseradish aioli, crostini* 12

**Charcuterie & Cheese Board**, *2 meats, house mustard and pickles, 3 cheeses, fruit, honey, nuts, grilled baguette* MP

## MAINS

**Seared Day Boat Catch**, *chef's preparation\** MP

**Seared Sea Scallops**, *fall squash purée, arugula, grilled lemon slices, sauté of fermented okra, bacon, cherry tomatoes, beans, lemon and thyme beurre blanc\** 35 **starter** 18

**Duck Leg Confit**, *brown butter confit sweet potatoes, caramelized onions, oyster mushrooms, roasted radish, apricot and mustard gastrique* 35

**Chicken Breast**, *melted leeks, honey roasted baby carrots, dumplings, chicken velouté, scallion crema* 28

**Filet Mignon**, *roasted garlic potato purée, roasted root vegetable gratin, fried pickled okra, béarnaise* 38

**Pork Shoulder**, *pulled smoked pork shoulder, fried pork belly, fall squash, coleslaw, spicy apple cider gastrique* 30

**Autumn Farm Vegetables**, *baby carrots, beets, turnips, lentils, braised kale, lil' moo mousse, brown butter vinaigrette* 26

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. **20% gratuity is being added to all checks**