

SHARING | STARTERS

Warm Castelvetro 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, bacon, peppered lavash, 1110 caesar dressing* 12 **add white anchovies** 2

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

Beef Rilette, *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**