



**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