



BITES

House-Made Focaccia | Georgia Olive Oil | \$6

Pimento Cheese | Pickles | Water Crackers | \$9

Soup du Jour | Crostini | Market \$

Seafood Chowder | Sorghum Gastrique | Crostini | \$10

Deviled Eggs | Trout Roe | Smoked Mullet | Pickled Onion | \$10

Duck Fat Fingerling Potatoes | Herbs | Duck Fat Mayo^ | \$11

ANTIPASTO

House-Made Pickle Assortment^ | \$6

Marinated Olives | Citrus^ | \$6

Salami | Pickles | Beer Mustard | \$12

Artisan Cheeses | Accoutrements | \$15

Artisan Cheeses + Salami | Accoutrements | \$24

PÂTÉ

House-Made Vegan Pâté | Tapenade | Mostarda | Crostinis | \$13

{ Chateau Saint-Didier Malbec | Cahors, France | 2016 }

House-Made Chicken Liver Mousse Pâté | Mostarda | Crostinis | \$13

{ Lini 910 Labrusca Rosé | Lambrusco, Italy | NV }

GREENS

Lettuces | Crumbs | Buttermilk | Cheddar | \$12

{ Domaine de la Rossignole Sancerre | Loire Valley, France | 2018 }

^Frisée | Bacon Lardon | Dijon Vinaigrette | Farm Egg^ | \$13

{ Champalou Vouvray Chenin Blanc | Loire Valley, France | 2017 }

Spinach | Parsnips | Apple | Chestnut Vinaigrette | Shallots^ | \$13

{ Fritz Windisch Kabinett Riesling | Rheinhessen, Germany | 2017 }

^Stracciatella | Lettuces | Citrus | Pistachio | Citronette Vinaigrette^ | \$13

{ Attems Ramato Pinot Grigio | Friuli, Italy | 2018 }



SMALL PLATES

Pork Ragu | Handkerchief Pasta | Pistachio Gremolata | Fennel Pollen | \$13

{ Dei Rosso di Montepulciano Sangiovese | Tuscany, Italy | 2017 }

Vegan Meatballs | Roasted Red Peppers | Tomato | Pistachio Cheese | \$15

{ La Bicicleta Voladora Tempranillo | Rioja, Spain | 2017 }

^v*Beef Tartare | Anchovy Aioli | Egg Yolk | \$15

{ Clarendelle Haut - Brion Rouge | Bordeaux, France | 2015 }

Beet Gnocchi | Mushrooms | Almonds | Orange | Sage | \$15

{ Jean-Paul L'Ancien Brun Beaujolais | Burgundy, France | 2017 }

Outer Banks Scallops | Parsnip Purée | Vanilla Brown Butter | Thyme | \$16

{ Domaine de la Rossignole Sancerre | Loire Valley, France | 2018 }

1/2 Dozen Stump Sound Oysters | Bacon | Absinthe | Spinach | \$16

{ Senda Verde Albarino | Rias Baixas, Spain | 2017 }

LARGE PLATES

SOFRO District Burger | Duck Fat Mayo | Pimento Cheese | Pickles | Caramelized Onions | \$16

{ Cruse Monkey Jacket Red Blend | North Coast, California | 2017 }

Vegan Stroganoff | Mushroom Gravy | Root Vegetables | Turnip Purée | \$18

{ Time Place Wine Co. Cinsault | Lodi, California | 2017 }

Local Fish | Spätzle | Brussels Sprouts | Tarragon Velouté | \$26

{ Vignerons de Buxy Côte Chalonnaise Buissonnier | Burgundy, France | 2016 }

Humble Roots Farm Fried Chicken | Mac + Cheese | Greens | Honey | \$27

{ Catina Sociale Copertino Riserva Negroamaro | Puglia, Italy | 2010 }

***Joyce Farms Duck Wellington | Cherry | Parsnip | Greens | Apple Glace | \$27**

{ Novelty Hill Syrah | Columbia Valley, Washington | 2017 }

***Flat Iron Steak | Mushrooms | Pomme Purée | Preserved Lemon | Serrano Jus | \$29**

{ Dancing Hares Mad Hatter Red Blend | Napa Valley, California | 2016 }

DESSERTS

Vegan Chocolate Brownie | Coconut Ice Cream | Toasted Almond | \$9

Ricotta Cheesecake | Candied Lemon | Micro Basil | \$9

Daily Chef's Dessert | \$9

Vanilla Crème Brûlée | Luxardo Cherries | \$10

Dessert Trio w/ Vegan Chocolate Brownie | Ricotta Cheesecake | Daily Chef's Dessert | \$15

^v Contains (or may contain) raw or undercooked ingredients | ^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. | [^] notes Gluten Free options. Ask server for details