

Second Glass Menu:

Focaccia | Georgia Olive Oil \$6

Marinated Olives | Citrus \$5

Salami | Accoutrements \$12

Artisan Cheeses | Accoutrements \$14

Pimento Cheese | Pickles | Warm Water Crackers \$9

Burrata | Squash | Mustard Greens | Pepitas \$12

Salanova | Crumbs | Buttermilk | Cheddar \$10

Beets | Chevre | Pistachio | Citronette \$12

Duck Fat Fingerlings | Herbs | Duck Fat Mayo \$9

*Beef Tartare | Anchovy | Egg Yolk \$12

Deviled Eggs | Trout Roe | Saffron \$10

Clams | Coconut | White Wine \$14

Sheepshead | Tartar Sauce | Pistachio \$15

Gnocchi | Root Vegetables | Mushrooms \$14

Pork Ragu | Handkerchief Pasta | Pistachio \$15

Red Drum | Clams | Saffron | Farro \$28

Lamb | Greens | Polenta | Boiled Peanut Jus \$30

Chicken | Hoppin' John | Mustard Greens \$28

*Beef | Potato | Mushrooms | Jus \$30

Chocolate Torte | Caramel | Orange Puree \$8

Sweet Potato Pot de Crème | Streusel \$8

Ricotta Cheesecake | Lemon Zest \$9