



# the second glass

WINE & PLATES

## bites

Soup du Jour | Crostini | \$ Market

Antipasto | Charcuterie | Accoutrements \$24

Seafood Chowder | Sorghum Gastrique | Crostini \$10

Artisan Cheeses | Accoutrements \$15

Pimento Cheese | Pickles | Water Crackers \$9

Marinated Olives | Citrus^ \$6

Focaccia | Olive Oil \$6

Salami | Mustard^ \$12

## small plates

Duck Fat Fingerlings | Herbs | Duck Fat Mayo^ \$11

Gnocchi | Root Vegetables | Mushrooms \$15

▲\*Beef Tartare | Anchovy | Egg Yolk \$15

Pork Ragu | Handkerchief Pasta | Pistachio \$15

Deviled Eggs | Trout Roe | Smoked Bluefish \$10

Vegan Tortellini | Root Vegetable | Mushrooms \$15

Local Mussels | Coconut | Cilantro \$16

Local Fish | Tartar Sauce | Pistachio \$16

## greens

Lettuces | Crumbs | Buttermilk | Cheddar \$12

## large plates

Local Fish | Mussels | Saffron | Farro \$26

Beets | Chevre | Pistachio | Citronette^ \$12

Chicken | Hoppin' John | Mustard Greens^ \$29

Burrata | Squash | Mustard Greens | Pepitas^ \$15

▲\*Beef | Potato | Mushrooms | Jus^ \$30

Lamb | Greens | Polenta | Boiled Peanut Jus^ \$38

## desserts

Chef's Dessert | \$9

Ricotta Cheesecake | Lemon Zest | \$9

Chocolate Torte | Carmel | Orange Puree^ | \$8

Trio: Cheesecake | Chocolate Torte | Chef's Dessert | \$15

▲ 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