

the second glass

s o u p s

SOUP DU JOUR

CROSTINI | MARKET \$

SHE-CRAB

CRAB ROE | SHERRY | \$10

a n t i p a s t o

HOUSE-MADE PICKLE ASSORTMENT[^] | \$6

MARINATED OLIVES | CITRUS[^] | \$6

SALAMI | PICKLES | BEER MUSTARD | \$14

ARTISAN CHEESES | ACCOUTREMENTS | \$17

ARTISAN CHEESES + SALAMI | ACCOUTREMENTS | \$26

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bites

HOUSE-MADE FOCACCIA

GEORGIA OLIVE OIL | \$7

PIMENTO CHEESE

PICKLES | WATER CRACKERS | \$9

DEVILED EGGS[^]

TROUT ROE | SMOKED MULLET | PICKLED ONION | \$10

pâté

HOUSE-MADE CHICKEN LIVER MOUSSE PÂTÉ

TAPENADE | MOSTARDA | CROSTINI | \$13

HOUSE-MADE VEGAN MUSHROOM PÂTÉ

TAPENADE | MOSTARDA | CROSTINI | \$13

greens

GRILLED RADICCHIO

SOFT BOILED EGG | CRUMBS | PECORINO | WHITE ANCHOVY | CAESAR | \$13

HEIRLOOM TOMATO[^]

CUCUMBER | MINT | ALMONDS | COCONUT VINAIGRETTE | \$15

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small plates

*DUCK FAT FINGERLING POTATOES ^

HERBS | DUCK FAT MAYO | \$11

2019 | *Three Brooms Dry Riesling*

^*BLACK SEA BASS CRUDO^

SALICORNIA | PICKLED CORN | SERRANO CHILI | \$15

2019 | *Bodegas Terras Gauda Albariño*

^*BEEF CARPACCIO^

SMOKED MUSHROOMS | ANCHOVY AIOLI | ARUGULA | DIJON VINAIGRETTE | \$15

2018 | *Clos St. Antonin Côtes du Rhone Red Blend*

VEGAN EGGPLANT FRITTERS^

PIQUILLO PEPPERS | TOMATO | PISTACHIO CHEESE | \$15

2018 | *Massimo Rivetti Langhe Nebbiolo*

LEMON GNUDI

OKRA | SQUASH | CHARRED CORN | PESTO | GREMOLATA | \$15

2020 | *Skylark Pinot Blanc*

SCALLOPS

CREAMED CORN | LEEKS | TOMATO CONCASSÉ | \$16

2019 | *Presqu'île Chardonnay*

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large plates + family style

^v*SOFRO BURGER

DUCK FAT MAYO | PIMENTO CHEESE | BACON | PICKLES | CARAMELIZED ONIONS | \$16

2018 | *Sparkman Wilderness Red Blend*

VEGAN LENTIL LOAF

FINGERLING POTATOES | BRAISED GREENS | MUSHROOM GRAVY | \$20

2020 | *Field Recordings Cabernet Franc*

BERKSHIRE PORK SHANK[^]

DIRTY RICE | SMOKED MUSHROOM | BLACK EYED PEAS | \$27

2019 | *Monte Rio Cellars Zinfandel*

LOCAL FISH[^]

CORN PUDDING | OKRA | HEIRLOOM TOMATO | SERRANO VELOUTÉ | CRAB | TROUT ROE[^] | \$28

2019 | *Matthiasson Village No.1 Chardonnay*

FAMILY STYLE FRIED HALF CHICKEN

MAC + CHEESE | BRAISED GREENS | PEPPER JUS | \$32

2020 | *Ken Wright Cellars Pinot Noir*

^{*}^BRASSTOWN BEEF FILET MIGNON[^]

SQUASH GRATIN | MUSHROOMS | ARUGULA | HEIRLOOM TOMATOES | SAGE DEMI GLACÉ | \$42

2018 | *Orin Swift Eight Years in the Desert Red Blend*

FAMILY STYLE 20OZ COWBOY RIBEYE[^]

POTATOES | VEGETABLES | DEMI GLACÉ | \$80

2018 | *Beckstoffer Mad Hatter Red Blend*

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