

Produce

Italian Chopped Salad _____ 14

Mixed Chicories, Butter Beans,
Aged Provolone, Italian Vinaigrette

Roasted Cauliflower _____ 15

Herb Tahini Yogurt, Shallots, Pistachio Dukkah

Maitake Mushrooms _____ 15

Sunflower Puree, Herb Oil, Crispy Onion

Smoked Beets _____ 14

Labneh, Everything Melba, Pickled Onion

BBQ Glazed Squash _____ 13

Squash Romesco, Pepita, Cotija, Pepperoncini

Ricotta Gnocchi _____ 29

Mushroom Conserva, Parmesan, Hazelnut,
Swiss Chard

Seafood

Smoked Fish Dip _____ 15

Benne Seed Crackers, Green Tomato Pickles

Caviar & Potatoes _____ 20

Beef Fat "Tater Tots", Creme Fraiche,
American Caviar

Fried Oysters _____ 16

Deviled Egg Sauce, Bread & Butter Pickles

Crudo * _____ 18

Calabrian Vinaigrette, Olive, Fennel Onion Salad
Pine Nut, Crispy Potato

Spaghetti Nero _____ 28

Squid, Peperonata, Nduja, Bread Crumb

Poached Tilefish _____ 37

Bouillabaisse, Saffron Cream, Herb Crouton

Wood Roasted Whole Snapper _____ 65

Potatoes, Fennel, Green Olive, Salsa Verde

Lowcountry Seafood Pilau _____ 38/69

Charleston Gold Rice, Field Peas, Shrimp, Clams,
Crispy Fish

Meat

Duck Liver Mousse _____ 15

Toasted Sourdough, Brandied Fig,
Pickled Mustard Seeds, Mustard Frills

Twice Baked Sweet Potato _____ 16

Tasso, Cornbread, Goat Cheese

Steak Tartare * _____ 17

Caesar Aioli, Parmesan Crisp, Capers

Sausage Lumache Verde _____ 27

Italian Sausage, Field Peas, Pecorino

Keegan-Filion Pork 'Milanese' _____ 29

Turnips, Mustard Cream, Greens

Bistro Steak * _____ 39

Bourguignon Vegetables, Pickled Mushroom,
Bordelaise

Oven Warmed Bread _____ 6

Whipped Butter, Maldon Salt

* Consuming raw or undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk of foodborne illness

** A 20% gratuity will be added to parties of 8 or more

