

Produce

Italian Chopped Salad _____	14
Mixed Chicories, Butter Beans, Aged Provolone, Italian Vinaigrette	
Green Tomato Carpaccio _____	14
Roasted Corn, Cherry Tomato, Old Baioli, Fried Green Tomato Pickles	
Smoked Beets _____	13
Labneh, Everything Melba, Pickled Onion	
Fairytale Eggplant _____	13
Walnut Skordalia, Raisins, Sherry Vinaigrette	
Heirloom Tomatoes _____	15
Cucumber, Onion, Chickpeas, Buttermilk	
Roasted Okra _____	14
Romesco, Cherry Tomato, Cotija	
BBQ Glazed Squash _____	13
Peperonata, Pepita, Squash Chutney, Feta	
Corn and Chanterelle Trottoloni _____	26
Chanterelle Conserva, Leek, Manchego	
Ricotta Gnocchi _____	28
Wood Fired Cherry Tomato, Basil, Pinenut	

Seafood

Blistered Shishitos _____	12
Swordfish "Bacon" Bits, Aioli, Lemon	
Smoked Fish Dip _____	15
Benne Seed Crackers, cornichons	
Crudo * _____	18
Apple Fennel Salad, Calabrian Vinaigrette, Hazelnut, Crispy Potato	
Fried Oysters _____	16
Deviled Egg Sauce, Bread & Butter Pickles	
Crab Spaghetti _____	28
Saffron, Lemon, Breadcrumbs, Oregano	
Roasted Swordfish _____	35
Farro Tabouli, Okra, Pepper, Herb Vinaigrette	
Lowcountry Seafood Pilau _____	69
Charleston Gold Rice, Field Peas, Shrimp, Clams, Crispy Fish	
Roasted Whole Snapper _____	65
Potatoes, Fennel, Olive, Lemon, Salsa Verde	

Meat

Duck Liver Mousse _____	15
Tiller Semolina Bread, Brandied Fig, Pickled Mustard Seeds, Mustard Frills	
Steak Tartare * _____	17
Caesar Aioli, Parmesan Crisp, Capers	
Sausage Lumache Verde _____	27
Italian Sausage, White Acre Peas, Trevisio, Pecorino	
Keegan-Filion Pork 'Milanese' _____	29
Parsnip, Apple, Cabbage, Remoulade	
Confit Duck Leg _____	30
Sweet Corn Puree, Roasted Peppers, Blackberry Vinaigrette	
Bistro Steak * _____	39
Loaded New Potatoes, Chimichurri Sauce	
Bread from Brown's Court _____	5
Whipped Butter, Maldon Salt	

