



fall / winter

for the table

p.e.i. mussels | andouille sausage | garlic | ciabatta toast | kale 12

orzo mac and cheese | smoked gouda cheese sauce | oyster mushrooms 12

charcuterie | schmaltz buttered toast | paté de campagne | laqueria prosciutto | duck rilette 4 ea. | 13 all

fried st. louis style ribs | pickled cucumber | fresh coriander | french radish | sweet chili sauce 12

appetizers

market soup | cold weather inspired 8

big eye tuna tartare | fresh coriander salad | pickled beech mushroom | lotus root | avocado 13

savory ham & cheese beignets | garlicky aioli | bacon powder | americano prosciutto | frisée 9

baby beets | satsumas | heirloom chicory | avocado | fennel | sonoma goat cheese | cashews | citronette 10

jerusalem artichoke pierogis | white chanterelles | parsnip | swiss chard | brown butter crème fraiche 9

butter lettuce salad | cara cara oranges | fine herbs | candied hazelnuts | baby carrots | blood orange vinaigrette 9

mains

sweet potato spaetzle | crispy dino kale | hen-of-the-woods mushrooms | caramelized pearl onions 18

peppercorn crusted new york steak | yellow foot mushrooms | blue cheese | celery root purée | truffle beef jus 26

fall gnocchi | chestnut soubise | collard greens | fuyu persimmons | sunchokes | brussels sprouts | white garlic 19

cocoa-chile rubbed pork tenderloin | house smoked bacon | true southern grits | brussel sprouts | pork jus 24

crispy butterfish | new potatoes | manila clams & natural liquor | caramelized shallots | maylay curry sauce 25

braised short ribs and cheeks | lentils du puy | yam potatoes | king trumpet mushrooms | romanesco 26

comforting sides

my grandmother's cornbread | local honey butter 5

winter root vegetables | turnips | carrots | beets 5

house made biscuits | pimiento cheese 6

yukon gold pomme purée | chives 5

brussel sprouts | house bacon 6

-bread is available upon request-

- a gratuity of 18% will be automatically added to parties of 6 or more-

executive chef
banks white

sous chef
geoffrey phan