BREAD & SUTTER rye bread, malt butter MUSSELS apple cider cream, sage bacon crumble, celery, parsley, pickled shallots, lavender butter crastini STEAK CARPACCIO* smoked strip steak, lemon almond salt, garam masala oil, parmesan, fried garlic, pickle & herb relish, crostini SOUTHERN CHARCUTERIE & CHEESE chef's selection of cheeses, charcuterie, and accourtements OCTOPUS & SHRIMP BRUSCHETTA bacon, arugula, fennel, roasted tomatoes, capers, garlic oil, manchego, sunflower seed hummus ROASTED CAULIFLOWER truffled pee purée, solted almonds, feta crema, red bell essence GOLDEN BEET candied almonds, friske, tangerine sherry shallot vinaigrette, shaved idiazabal, smaked white bean tarragon sauce, orange segments ETCH arugula, radicchia, fennel, green apples, bleu cheese, hazelnuts, candied orange peel, champagne vinaigrette ANCIENT GRAIN BOWL freekeh, bulgur, chickpeas, fresh herbs, zo atar, feta, caramelized labna, tomato & cucumber relish, sumac oil massaged kale, lemon vinaigrette MOROCCAN BASTILLA 2 gainger lemongeras white bean cassoulet, duck sausage, bacon, turnips, cilantro, scallion & pickled shallot slaw, thai chili glaze GRILLED 80Z FILET* 4 french oning & mushroom filo tart, gruyère, horseradish crema, haricots vert, rosemary butter, beef gravy, s	E	etcł
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ETIZERS

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SALAD

ENTRÉES

SIDES

LOYALTY HAS ITS BENEFITS. SIGN UP TO EARN REWARDS ON TODAY'S VISIT.

*Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify manager if you have a severe allergy prior to ordering. For your convenience, a 20% gratuity will be added to parties of 8 or more. Gratuity is a tip and thus entirely at your discretion. You may always pay a different amount by striking through the added gratuity and inserting a tip that you wish to pay.