

Starters

OYSTERS* | MKT

raw or cooked | ask server for daily oyster selection

BREAD SERVICE | 7

focaccia | olive oil

CHARCUTERIE | 26

chef's selection of cured meats and cheeses | baguette | crackers |
candied pecans | local pickled veggies | fig jam

FRENCH ONION SOUP | 16

veal stock | gruyere | garlic crouton | scallions

CRAB CAKES | 18

dijon | lemon | panko | remoulade



FRIED OKRA | 13

cornmeal dredge | jalapeno aioli



BEET SALAD | 14

jamon serrano | pickled shallots | pecan brittle | whipped ricotta | shallot
thyme vinaigrette



COBB SALAD | 14

romaine | eggs | tomato | pickled onion | house bacon | feta cheese |
avocado | maple vinaigrette



CHICKEN SKINS | 9

fresno hot sauce

Main



BRAISED SHORT RIB | 38

carrots, oyster mushrooms, short rib braise, herbs

CAMPANELLE | 28

beef ragu | parmesan | arugula



RED FISH | 32

local brassica greens | leeks | chestnut mushrooms | southern
peas | veloute | cilantro oil



AIRLINE CHICKEN | 28

dumpling squash risotto | sweet potato greens | crispy shallots |
confit tomatoes | jus

CACIO E PEPE | 26

house made spaghetti | pepper | pecorino pan sauce



SHRIMP & GRITS | 26

ga red shrimp | oyster mushroom | tomato | sun-seed romesco



14OZ RIBEYE* | 66

8OZ FILET* | 68

grass fed beef | demi glaze | potato puree | local vegetable |
choice of butter - blue cheese | truffle | horseradish