



STARTERS

Hush Puppies & Caviar	19	Fire-Roasted Spanish Octopus (GF)	24
House crème fraîche, Osetra Noir caviar, chives		Valencian Bomba rice, saffron, pimentón oil, garrofón beans, Judías green beans, guindilla pepper vinaigrette, house socarrat chips	
House-Baked Bread Basket (V)	12	Harvest Salad with Herbed Vinaigrette (VG)	16
Chef's house-made sourdough selection, cultured butter, EVOO, honey & spiced fig jam		Verdegreens farms lettuces, pumpkin seeds, pumpkin spiced croutons, white Modena balsamic herb vinaigrette	
Fresh East Coast Oysters Thai Set-Up* (GF) (6)	23	<i>Add Shrimp \$12</i>	
Nam Jim seafood Thai salsa verde, chili jam, fried shallots		Steamed PEI Mussels (GF)	21
Gulf Snapper Ceviche* (GF)	21	Thai green coconut curry broth, jasmine rice, charred lemon	
Smoked Merkén "Leche de Tigre" marinade, sweet potato chips		Patagonian Grilled Shrimp	19
Baked Pastry-Wrapped Brie (V)	24	Sweet roasted shishito pepper sauce, toasted nori, micro purple shiso	
Crispy phyllo dough, spiced pear compote, house Rye sourdough		Blue Fin Tuna Tartare*	21
Jamón Ibérico with Pan Con Tomate	21	Uonuma Koshihikari sushi rice, house pickles, wonton chips	
Chef's Pan de cristal, sherry vinegar pickled tomato, EVOO			

FOCACCIA PIZZA

Margherita (V)	15
Fall Pizza (V)	21
Figs & feta cheese, béchamel, arugula salad, aged Modena balsamico	
Charcuterie & Cheese	21
Choice of up to two items from our charcuterie & cheese selections	

SHAREABLES

The Roots (V, GF)	19
Roasted seasonal vegetables, honey lime vinaigrette, smoked eggplant mutabal, whipped lemon goat cheese, fall greens	
Seasonal "Carolina Gold Rice" Risotto (V, GF)	19
Mushrooms, truffle butter, garlic chips, smoked thyme oil	
<i>Add Shrimp \$12</i>	
Truffle Steak Fries (V, GF)	14
Kennebec potato, 24-month aged Parmigiano, black garlic aioli, house-made Campari tomato ketchup	

BOARDS

Ranch Board*	48
Wood-grilled bottom sirloin topped with candied rosemary, Broken Arrow Ranch venison sausage, stuffed roasted chicken & bacon roulade, deviled eggs, lemon goat cheese mousse, Calabrian peppers, olives, caramelized onion & Dijon mustard jam, spiced sourdough flatbread & baguette, Cabernet beef jus	
Coastline Board*	55
Fresh East Coast oysters (6) Thai set-up, smoked & Ponzu-marinated yellow fin tuna, green curry Patagonian shrimp, snow crab cocktail claws with a sweet yellow coconut cream, lemon-chive focaccia, Som Tum (green papaya salad), steamed jasmine rice	

Charcuterie & Cheese	21 for 2 Selections 38 for 4 Selections 51 for 6 Selections
All boards served with roasted almonds, marinated Mediterranean olives, berry-lemon marmalade, fresh fruit, house sourdough bread	
<i>Charcuteries:</i> Jamón Serrano, Spain Beef Pastrami, USA Salami Golferia, Italy Grilled Chorizo "Bilbao", Spain Salumi Calabrese with Pistachios, USA	
<i>Cheeses:</i> "Pure Luck" Chèvre, TX Raclette, France Young Asiago, Italy Los Cameros, Spain Jasper Hill Cheddar, USA	
Smoked Blue Rogue, USA Red Rock Blue Cheddar, USA	

SEASONAL OFFERINGS

Sea Bream	38	Hand-Rolled Spanish Saffron Pappardelle (V)	25
Sweet Aged vinegar sushi rice, sweet braised Napa cabbage slaw, pickled radishes & fennel, Miso and yuzu broth		Charred brussels sprouts, carrot ribbons, roasted romesco sauce, Marcona almonds, parmigiano	
Akaushi Wagyu Sirloin Bavette	43	Smoked Duck Breast*	39
Roasted Okinawa sweet potatoes, roasted shallots and tamarind chutney, sweet soy glazed King mushroom, Cabernet reduction		Orange & plum glaze, ginger stir-fried rice, Gai-lon Chinese broccoli	