

DINNER

TO SHARE

Warm Olives 6
rosemary & citrus

Country Ham & Cheddar Hushpuppies 8
spiced honey & green goddess

Warm Ricotta Cheese 14
wild mushroom, egg yolk & asparagus

In Jars 20
pimento cheese, pepper jam & chicken liver mousse
with house saltines, buttermilk biscuits & pickled vegetables*

Local Cheese 18
*selection of local cheeses
& seasonal accompaniments*

TO START

Mixed Lettuces 7
spiced pecans, feta & lime dressing

Cauliflower Soup 8
spiced hazelnuts, gold raisins & mint

Charred Broccoli Caesar 13
lemony anchovy dressing, grana & bread crumbs

Beet Salad 13
strawberries, goat cheese & watercress

Salt-Baked Florida Shrimp 13
'peel n' eat', comeback sauce & spicy cocktail

Spanish Octopus 17
field pea hummus, favas, ramps & verde

SUPPER

House Made Spaghetti 24
sweet peppers, green olives & country ham crumbs

Char Grilled Cauliflower 25
black lentils, chimichurri & crispy seeds

Roasted Chicken 28
farro, spring onions, peas, trumpet mushroom & asparagus

Market Fish MP
leeks, black eyed peas & ramps

Diver Sea Scallops 33
rice middlin's, ham XO, sugar snap peas & peanuts

Braised Short Rib 34
crispy potato, roasted mushrooms, horseradish & jus

Slow Cooked Pork Shank 30
*sorghum seed hominy, fava beans,
chipotle, orange & cilantro*

New York Steak* 36
maitre d'hotel butter, crispy fries & sea salt

VEGETABLES & SUCH

Grilled Asparagus 10
feta, garlic & olives

Crispy Potatoes 8
crema & charred ramps

Macaroni & Cheese 12
pimento cheese & crispy crust

Roasted Heirloom Carrots 8
toasted grains, ras el hanout & labna