

# DINNER

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## TO SHARE

Warm Olives 6  
*rosemary & citrus*

Tater Hunks 8  
*scallion & onion dip*

Spring Gnocchi 10  
*sugar snap peas, mushrooms & ricotta*

Rose Veal Sausage 12  
*fried cabbage, marinated onion & thyme*

Cornmeal Fried Oysters 15  
*comeback-sauce*

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*

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## TO START

Mixed Lettuces 7  
*spiced pecans, feta & lime dressing*

House Porchetta Salad 9  
*white beans, arugula, grana padano & Italian verde*

Winter Salad 9  
*charred chicory, kale, winter citrus,  
ricotta salata & hazelnuts*

Celery Soup 7  
*baguette, horseradish & shallot*

## SUPPER

House Made Spaghetti 24  
*bay scallops, rock shrimp, oregano & chili oil*

Cured Portabella Mushroom 19  
*bulgur, carrots, radish & zhoug*

Half Roasted Chicken 26  
*mustard, sunchokes, field mushrooms,  
frisee & sourdough*

Market Fish MP  
*asparagus, peas, wheat berries & salmon roe*

Grilled Whole Fish 30  
*chow chow, creole butter & a lot of herbs*

Smoked Marksbury Chop 26  
*hominy, green tomato, radish, house made queso  
& baby kale*

Crockpot Short Rib 34  
*carrots, celery, turnips, onions & red wine jus*

Prime New York Steak\* 38  
*maitre d'hotel butter, crispy fries & sea salt*

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## VEGETABLES & SUCH

Crispy Brussels 6  
*chili, tahini, peanuts, gold raisins & benne seed*

Char-Grilled Carrots 6  
*whipped goat cheese, harissa, mint & dill*

Macaroni & Cheese 12  
*pimento cheese & crispy crust*

Char-Grilled Asparagus 8  
*black garlic yogurt, lemon, pickled chili,  
crispy seeds & shallot*