



• SMALL BITES • ~AND~ SHAREABLES

SOUP **CUP 5 / BOWL 7**
made fresh daily. *ask about today's selections*

PIMIENTO CHEESE DIP 10
Casey's Charleston roots coming through, potato chips, carrots, celery

OLIVE AND GRILLED ARTICHOKE 12
balsamic cipollini onions, roasted tomatoes, piquillo peppers, marinated goat feta, grilled focaccia

PORK BELLY BAO BUNS (2) 12
house made pickle, cilantro, sesame, sweet soy glaze

PROSCIUTTO & PHYLLO WRAPPED MEDJOO DATES 12
honey goat cheese mousse, micro greens

RED WINE POACHED PEAR AND BURRATA (GF) 12
Marcona almonds, Serrano ham, pomegranate-balsamic reduction

YELLOWFIN TUNA POKE* (GF) 16
seaweed salad, avocado, sweet chile-yuzu aioli, root veg chips

FRESH OYSTERS* (GF) 3/EA
champagne and winter melon mignonette, cocktail, fresh lemon

CLASSIC HUMMUS 11
baby veg crudite, grilled pita, peppers, cucumber, piquillos

ROASTED SPANISH OCTOPUS (GF) 16
roasted cauliflower puree, chorizo, fingerling potatoes, romesco sauce

SCOTTISH SALMON CRUDO* (GF) 14
olive coulis, crispy capers, roasted tomato, micro greens, citrus and pickled red onion



• SALADS •

SIMPLE SALAD (GF) 8
wild arugula, pistachios, Parmigiana Reggiano, house vinaigrette

DRUNKEN GOAT SALAD (GF) 13
mixed lettuce, Drunken Goat cheese, dried cherries, toasted pepitas, pickled carrots, sherry-grain mustard vinaigrette

ROASTED BEET & STONEFRUIT SALAD (GF) 13
honey goat cheese mousse, "everything" nuts, wild arugula, pickled onion, honey lavender vinaigrette

CHICKEN SALAD (GF) 15
mustard aioli based chicken salad, red grapes, sweet onion, almonds, blue cheese, mixed greens, poppy seed vinaigrette

LITTLE GEM WEDGE (GF) 13
applewood bacon, roasted tomato, English cucumber, shaved red onion, piquillo peppers, crumbled blue cheese, Greek yogurt "ranch", dressing

ADD TO ANY SALAD (GF):
POACHED JUMBO SHRIMP (+6), TUNA POKE (+6), CUT'S SALMON BURGER (+6)
FREE-RANGE CHICKEN (+4), KNAPP RANCH WILD MUSHROOMS (+4)*

• BRUSCHETTA •

A GREAT WAY TO GET THE PARTY STARTED

WARM CHEVRE, FIG SPREAD, APPLE 9

MISSION FIGS, DULCE GORGONZOLA, MARCONA ALMOND 10

SMASHED AVOCADO, ROASTED TOMATO, EVERYTHING NUTS 10

WILD MUSHROOM, TRUFFLE GOUDA, THYME, ROASTED GARLIC 10

RED WINE POACHED PEAR, HONEY GOAT CHEESE MOUSSE, PROSCIUTTO 10

BURRATA, ROASTED TOMATO, BASIL, AGED BALSAMIC 11

FILET MIGNON, CARAMELIZED ONION JAM, BLUE CHEESE 12

• LARGE BITES •

BRAISED PORK SHANK 28
white cheddar grit cake, roasted Knapp Ranch mushrooms, sherry caramelized onion gastrique

CARBONARA RAVIOLI 18
sweet pea ravioli, guanciale, roasted tomato, pecorino cream, preserved egg yolk

SOUS VIDE BEEF SHORT RIB 30
roasted cauliflower-potato puree, roasted heirloom carrots, bacon wrapped cipollini onions, natural jus

ALL NATURAL ROASTED CHICKEN BREAST 22
grilled artichokes, balsamic cipollini onions, roasted tomatoes, fingerlings, roasted chicken jus



FONDUE FOR TWO

served with grilled focaccia, cornichons, and apples 40

ADD ON'S
BROCCOLI 4
FILET MIGNON 6
ROASTED FINGERLING POTATOES 4
SAUSAGE 5



*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.