



• SMALL BITES • ~AND~ SHAREABLES

SOUP	CUP 5 / BOWL 7
made fresh daily. <i>ask about todays selections</i>	
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	12
Marcona almonds, Serrano ham, baguette, 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, house 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	RED WINE POACHED PEAR, HONEY GOAT CHEESE MOUSSE, PROSCIUTTO	10
MISSION FIGS, DULCE GORGONZOLA, MARCONA ALMOND	10	BURRATA, ROASTED TOMATO, BASIL, AGED BALSAMIC	11
SMASHED AVOCADO, ROASTED TOMATO, EVERYTHING NUTS	10	FILET MIGNON, CARAMELIZED ONION JAM, BLUE CHEESE	12
WILD MUSHROOM, TRUFFLE GOUDA, THYME, ROASTED GARLIC	10		

• 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.