



• 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** 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, CAMELIZED ONION JAM, BLUE CHEESE | 12 |
| WILD MUSHROOM, TRUFFLE GOUDA, THYME, ROASTED GARLIC | 10 | | |

PANINIS & SUCH

gluten free bread (+1)

CHOOSE A SIDE:
SALAD, CHIPS, OR QUINOA SALAD
UPGRADE TO TRUFFLE CHIPS OR CUP OF SOUP +3

- FROMAGE LOVER** 13
best grilled cheese ever - mozzarella, pimiento, havarti
- CALIFORNIA** 14
roasted turkey, taleggio, apples, fig preserve, avocado
- ITALIANO** 15
prosciutto, sopressata, mozzarella, basil pesto, pickled banana peppers, tomatoes, truffle oil
- BEEF TENDERLOIN** 16
chimichurri, roasted piquillo pepper, caramelized onion jam, havarti, arugula
- ROCK SHRIMP ROLL** 16
New England bun, tarragon mayo, butter lettuce
- BAHN MI** 14
slow roasted pork belly, mortadella, house made pickle, carrots, cilantro, red onion, jalapeño, chile-yuzu aioli
- RED CURRY FISH OR KNAPP RANCH WILD MUSHROOM TACOS (GF)** 15
coconut curry sauce, green papaya salad

*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.