

## APPETIZERS

### CHILLED MURDER POINT OYSTERS

Rosemary, Green Peppercorn Mignonette · 16

### CHILLED GULF SHRIMP

Fennel, Citrus, Kanzuri Mignonette · 15

### ALABAMA BLUE CRAB

English cucumber, Smoked Steel Head Roe, Pickled Shallot, Croutons, Pineapple Basil Vinaigrette · 17

### CRUDO OF YELLOWFIN TUNA

Heart of Palm, Jalapeno, Radish, Crispy Shallot, Georgia Olive Oil, Lime · 17

### YUKON GOLD POTATO VICHYSOISE

Wild Mushrooms, Crème Fraiche, Toasted Sourdough · 14

### ARTISAN MEATS AND CHEESE

Local Honey, Pickled Vegetables, Grilled Sourdough · 16

### CRISPY PLANTATION FARMS QUAIL

Anson Mills Grits, Cane Syrup, Georgia Gold Cheddar · 16

### TARTARE OF PAINTED HILLS BEEF

Whipped Egg Yolk, Caviar, Cornichon, Crispy Oyster Mushroom · 17

## SALADS

**KALE SALAD** Pecan, Granny Smith Apple, Pomegranate, Toasted Pecan vinaigrette . . . . . 12

**FALL ROOT VEGETABLE SALAD** Farro Piccolo, Alabama Goat Cheese, Apple Cider Vinaigrette . . 13

**CAESAR SALAD** Romaine, Garlic Croutons, Parmesan, White Anchovies, Caesar Dressing . . . . . 11

## ENTRÉES

### BEEF SHORT RIB "WELLINGTON"

Duxelles, Potato purée, Roasted Roots, Sauce Dijon · 38

### SEARED GULF SHRIMP

Ditalini Pasta, Fine Herbs, Preserved Lemon, Sherry Cream · 30

### RED SNAPPER

Gulf Shrimp, Clams, New Potato, Corn, Andouille, Old Bay Broth · 34

### CARNAROLI RISOTTO

Butternut Squash, Roasted Mushrooms, Sage, Fortsonia Cheese · 28

### SMOKED PORK SHOULDER

Sweet Potato, Fall Greens, Pickled Mustard Seed, "BBQ" Sauce · 29

### GRILLED PAINTED HILLS RIBEYE

Crispy Potato, Arugula, Rosemary Jus · 48

### GRILLED GULF COBIA

Fingerling Potato, Pancetta, Citrus, Radish, White Balsamic Mignonette · 37

## DESSERTS

### FLORIDA ORANGE PANNA COTTA

Gelée, Basil, Short Bread Cookie · 9

### CHOCOLATE BREAD PUDDING

Grander Panama Rum, Banana, Vanilla Gelato · 9

### PISTACHIO OLIVE OIL CAKE

Rosemary, Honey, Greek Yogurt, Pistachio Gelato · 9

### LOCAL SORBET TRIO

Daily Selection · 9

We support local, sustainable, natural, and organic ingredients when possible. Consuming raw or uncooked fish, shellfish, eggs, or meat increases the risk of food borne illness. A 20% gratuity is applied to parties of 6 or more. A \$5 split fee is applied to all split entrées. A voluntary 1% fee is included in your purchase today to go toward an Arts and Entertainment Fund that provides cultural, educational, and entertainment activities for the community.