



SEASONAL COCKTAILS

**FIGMENT OF DIONYSUS** 16

barr hill gin, fig, honey, lemon, egg white

**PERSEPHONE'S PEAR** 17

blend of rums, pear three ways, citrus

**CHIMERA'S FLAME** 17

arete tequila blanco, del maguey vida mezcal, citrus, cinnamon, bitters

**FALL OLD FASHIONED** 18

blend of bourbons, maple, bitters

**TABLE "TEA"**

18

chamomile-infused castle + key bourbon, peach, citrus, ginger, peach pit shrub

**TABLE "BFS"** GF

165

serves 2 - 3

chimichurri, mushrooms, smashed potatoes

LARGE FORMAT

**MONKFISH** 42

celery root purée, beef jus, roasted fall vegetables, gremolata bread crumbs

**STEELHEAD TROUT** GF 38

rock shrimp, curry butter, burnt onion oil

**FALL PASTA** 38

casarecce, lamb ragu, ricotta salata, chives

**PORK PORTERHOUSE** 48

black garlic BBQ, apple bacon mostarda, pork jus

**DUCK BREAST** 45

foie gras, pumpernickel bread pudding, fermented cabbage, caraway mustard jus

**SHORT RIB SMASH BURGER** 23

aged white cheddar, garlic aioli, onion jam

**BAR STEAK\*** GF 40

chimichurri, roasted tomato

SMALL FORMAT

**HOUSE-MADE FOCACCIA** v 10

warm tomato, stracciatella

**BEEF TARTARE** + 22

rustic bread, egg yolk jam, caper, rosemary aioli

**BLUEFIN TUNA TARTARE** + 26

smoked shoyu, black summer truffle, crispy shallots and garlic, nori-dusted saltines

**SPANISH OCTOPUS** GF 23

potatoes, chili crisp, fine herbs, spicy aioli

**KALE CAESAR SALAD** 15

crushed ranch croutons, shaved parmesan, lemon dressing

**MAINE MUSSELS TOAST** 34

chili butter, alliums, wild mushrooms, saffron aioli

**LOCAL LETTUICES** v 18

roasted beets, farro, ricotta salata, orange sorghum vinaigrette

SIDES

**DUCK RICE** GF 18

carolina gold rice, duck confit, sea island red peas, local duck egg, garlic aioli

**SMASHED POTATOES** GF 14

mustard vinaigrette, bacon lardons, shallot

**BRUSSELS SPROUTS** GF 14

thai vinaigrette, pickled chili, peanuts

**FANCY CURLY FRIES** GF v 14

garlic aioli, herbs

**GF**

Gluten Free

**V**

Vegetarian

Many dishes can be made to accommodate dietary needs, upon request.

executive chef + co-owner, Casey Burchfield  
 chef de cuisine, Shaun Thomas  
 managing partner + co-owner, Jon Altizer-Bieger

+ ITEM SERVED RAW

\* ITEM SERVED COOKED TO ORDER