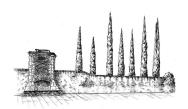
Gluten Free

Vegetarian

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

Small Format-



| HOUSE-MADE FOCACCIA cabernet butter, thyme | 10 | SPANISH OCTOPUS potatoes, chili crisp, herb salad, spicy aioli | 23 |
|---|----|---|-----|
| STRACCIATELLA TOAST local tomato, basil, bacon parmesan crunch, espelette | 21 | KALE CAESAR SALAD crushed ranch croutons, shaved parmesan, lemon dressing | 15 |
| BEEF TARTARE + rustic bread, egg yolk jam, caper, rosemary aioli | 22 | MAINE LOBSTER TOAST chili butter, alliums, wild mushrooms, saffron aioli | 34 |
| JAPANESE HAMACHI CRUDO + GF green goddess, perfection tangerine, fine herbs | 23 | GRILLED LITTLE GEMS smoked buttermilk dressing, braised pork, pickled red onion, radish, herbs | 18 |
| Large Format———— | | | |
| GRILLED SEA SCALLOP anson mills grits, chanterelle mushroom, corn, cipollini | 42 | LAMB char siu, black bean purée, ginger-scallion bean salad | 60 |
| FLORIDA SNAPPER GF zucchini pesto, summer squash caponata, green olive | 43 | SHORT RIB SMASH BURGER aged white cheddar, garlic aioli, onion jam | 23 |
| SUMMER PASTA v radiatori, fresh tomato, garlic, torn basil, stracciatella, parmesan | 32 | BAR STEAK* house-made 'A2' sauce, mushrooms | 40 |
| PORK COPPA GF ranchero salsa, slow-cooked achiote beans | 40 | THE TABLE "BFS" * house-made 'A2' sauce, mushrooms, smashed potatoes | 165 |
| Sides — | | | |
| SMASHED POTATOES rosemary aioli, ancho bbq, fried herbs, parmesan | 14 | BRUSSELS SPROUTS GF thai vinaigrette, pickled chili, peanuts | 14 |
| FANCY CURLY FRIES GF v smoked chili ketchup, parsley | 14 | GRILLED BROCCOLI miso horseradish, bacon jam | 14 |
| | | | |

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

To support equitable compensation for all team members, a 3% surcharge is included on all checks which directly benefits our back of house team - the hardworking individuals who prepare and cook your meals. This surcharge helps ensure our non-tipped team members are fairly compensated and able to continue providing the high level of service you expect of us. We thank you for your understanding and support.