



RAW

- SCALLOP CRUDO*** **GF** **28**
scallop 'xo' sauce, ponzu, winter citrus

- COBIA CEVICHE +** **GF** **24**
smoked chili, cilantro, creamy black beans, tortilla

- BEEF TARTARE +** **23**
rustic bread, egg yolk jam, caper, rosemary aioli

VEGETABLES

- ROASTED SWEET POTATO** **GF** **V** **14**
sesame aioli, chili honey, parmesan, crispy shallots

- CHARRED CABBAGE SALAD** **GF** **16**
coconut-ginger dressing, crispy pork, pickled chili, thai peanuts, cilantro

- BABY KALE CAESAR SALAD** **16**
crushed ranch croutons, shaved parmesan, lemon dressing

- GRILLED MAITAKE MUSHROOMS** **18**
country ham vinaigrette, croquant, black garlic BBQ

COMFORTS

- HOUSE-MADE FOCACCIA** **V** **11**
good butter, ga olive oil, sea salt

- FOIE GRAS** **32**
mountain rose apple butter, brioche, fried apples

- LAMB CIGARS** **18**
citrus labneh, spicy harissa

- SPANISH OCTOPUS** **GF** **24**
anson mills middlins, ginger, scallion, fermented chili glaze



INDULGENCES

- STURGEON CAVIAR*** **60**
toasted brioche, egg yolk jam, chives

- BLACK TRUFFLE PASTA** **V** **45**
house-made campanelle, french butter, aged parmesan

- L. JACOBS AMERICAN WAGYU** **MKT**
chef's cut

- BLACK TRUFFLE SUPPLEMENT** **30**

Dishes marked with black truffles are thoughtfully selected by our culinary team to pair beautifully with this exquisite seasonal ingredient.



ENTRÉES

- WHOLE-GRILLED BRANZINO** **GF** **42**
'nduja romesco

- SABLE FISH** **GF** **38**
lobster au poivre, green peppercorns, chives

- ROASTED VENISON*** **GF** **48**
coffee train coffee rub, apple jus, caramelized celery root, glazed beets

- TRUFFLE-STUFFED CHICKEN** **GF** **40**
local mushroom, chicken jus, bitter greens

- PRIME EYE OF RIBEYE*** **GF** **45**
garlic confit, bordelaise sauce, fine herbs

- SHORT RIB SMASH BURGER** **24**
aged white cheddar, garlic aioli, onion jam

- WINTER PASTA** **35**
house-made campanelle, local mushrooms, anise-braised pork, greens, parmesan

SIDES

- FANCY CURLY FRIES** **GF** **V** **14**
garlic aioli, herbs

- GRILLED CAULINI** **GF** **16**
bagna cauda, burnt lemon

GF **V**
Gluten Free 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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS