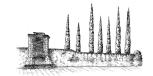
SCALLOP CRUDO \*



## RAW

28

GF

scallop 'xo' sauce, ponzu, winter citrus

COBIA CEVICHE + GF

smoked chili, cilantro, creamy black beans, tortilla

BEEF TARTARE • 🌑

23

rustic bread, egg yolk jam, caper, rosemary aioli

## VEGETABLES

ROASTED SWEET POTATO GF

sesame aioli, chili honey, parmesan, crispy shallots

**CHARRED CABBAGE SALAD** 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** 

country ham vinaigrette, croquant, black garlic BBO

COMFORTS

18

32

HOUSE-MADE FOCACCIA

good butter, ga olive oil, sea salt

mountain rose apple butter, brioche, fried apples

LAMB CIGARS

citrus labneh, spicy harissa

**FOIE GRAS** 

upon request.

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** 

house-made campanelle, french butter, aged parmesan

L. JACOBS AMERICAN WAGYU

MKT

chef's cut

**BLACK TRUFFLE SUPPLEMENT** 

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

**ENTRÉES** 

WHOLE-GRILLED BRANZINO 42

'nduja romesco

SABLE FISH

lobster au poivre, green peppercorns, chives

**ROASTED VENISON\*** 48

coffee train coffee rub, apple jus, caramelized celery root, glazed beets

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

PRIME EYE OF RIBEYE \* GF

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

14

FANCY CURLY FRIES GF

garlic aioli, herbs

**GRILLED CAULINI** 16

bagna cauda, burnt lemon

GF V executive chef + co-owner, Casey Burchfield Gluten Free Vegetarian chef de cuisine, Shaun Thomas Many dishes can be made to accommodate dietary needs, managing partner + co-owner, Jon Altizer-Bieger

\*ITEM SERVED RAW

\* ITEM SERVED COOKED TO ORDER