

citrus cured mountain trout
trout roe, benne wafer, buttermilk,
grapefruit, crisp shallots 14

gulf white shrimp hoppin john
sea island red peas, carolina gold rice,
holy trinity, salami toscano 14

gulf blue crab galette
celery, citrus, apple & pickle salad,
champagne & brown butter, tarragon 16

herb crusted black grouper
apalachicola clams, sunchoke puree,
vidalia onion, cabbage & rutabaga fondue,
crisp bacon 44

florida red snapper
maine lobster, pearl onion, fennel, shiitake chips,
little carrots, kale, preserved lemon,
fish fumet 44

coriander & black pepper cobia
gulf coast shrimp, black truffle glazed salsify,
cope's corn puree, baby beet greens,
chive, chicken jus 46



mixed winter lettuces
roasted peanuts, shaved pear, radish
singing brook cheese, mustard vinaigrette 12

roasted baby carrots & baby beets
sunchoke puree, toasted heirloom pecans,
carrot green pistou, mint 12

carrot soup
buttermilk custard, shaved heirloom pecans,
sorghum & black pepper meringue 12

wild forest mushrooms
farro perloo, mushroom soil, nasturtium leaves,
chanterelle puree, chicken jus 16

bulldog pumpkin filled pasta
preserved lemon & laurel brown butter,
rutabaga puree, dandelion greens,
shaved mimolette, chestnuts 14

a tasting of winter vegetables
orange saffron scarlett queen turnips, garlic chips,
red wine cabbage, sweet potato dauphine, sunchoke barigoule,
baby carrots, winter greens, lima beans,
radish & sunflower spout salad 28



farm egg & black truffle
cabbage puree, garlic chips, bacon gastrique 18

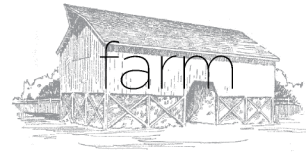
sorghum glazed pork belly
carrot, celeriac puree, sea island red peas,
pickled green tomato,
radish, peanut 14

pan roasted duck foie gras
heirloom pecan tart, whipped citrus kumquat,
preserved summer berries 28

free range young chicken ballotine
artichokes, garlic puree, black truffle vinaigrette,
apple gastrique, chicken jus 44

duck two ways
confit leg & seared breast,
steel cut oats with foie gras butter, kale,
sweet potato hash, duck jus 46

iron skillet ribeye
chanterelle mushrooms, smoked sorghum onions,
potato dauphine, collard greens,
sauce armagnac 46



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