

STARTERS

bread with house butter, wildflower honey, black pepper • 6
wood grilled lettuce, wild oregano, yogurt, thyme croutons, sherry • 11
lettuces and herbs, radishes, anchovy dressing, parmigiano, pistachios • 11
seasonal crudité, olive aioli, smoked sumac, sesame • 10
cold smoked scallop, cider aioli, green harissa, Sardinian crackers • 15
arancini, pork, Caciocavallo cheese, chili, fennel pollen • 12

PASTA & RICE

chicken liver and sweet potato ravioli doppio, fried pine nuts, tarragon • 24
taglioni, charred calamari, cured lemon, herbs • 23
crispy lasagna, duck, heirloom carrots, cocoa béchamel, parmigiano • 26
spaghetti, Sicilian pork ragu, langoustine, chili, bottarga • 28
kabocha squash tortelli, sorrel, pumpkin oil, smoked ricotta • 22
risotto, cauliflower, Sapelo Island clams, herbs, cacciatori chips • 24
black Venere rice, parmigiano cream, four peppercorns, crispy bok choy • 23

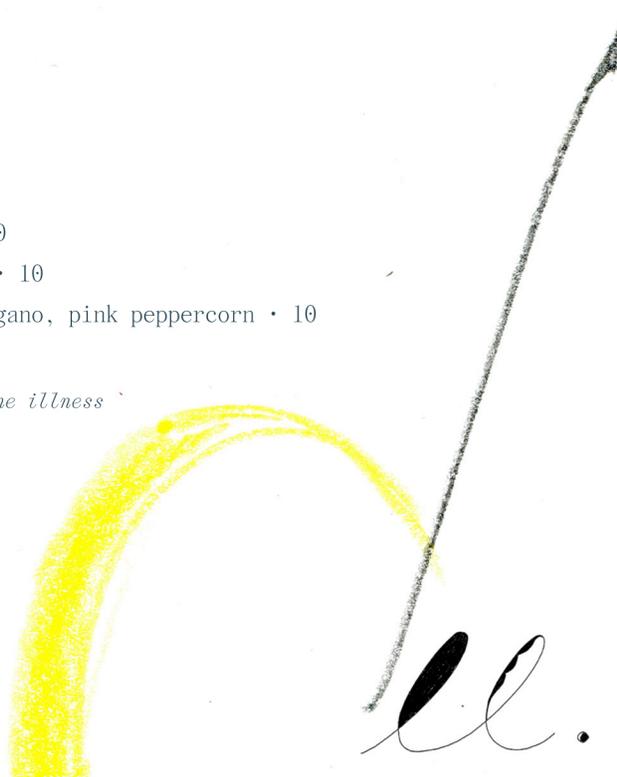
MAINS

yellow edge grouper, white polenta, crispy fennel, caviar, turmeric butter • 28
whole wood grilled market fish, roasted broccolini, charred lemon, romesco • 36
pork porterhouse, Jerusalem artichoke, farro, squid ink, sesame, orange • 29
“the deke” NY strip, potato-marrow puree, peppercorns, rosemary, marsala • 48
rabbit, smoked apple, Georgia cider, speck, charred okra, dried olives • 31

VEGETABLES

cauliflower, sherry, pine nuts, chili, basil • 10
charred okra, beets, celery seed aioli, pomegranate • 10
braised greens, smoked dates, guanciale, thyme croutons • 10
salt roasted sweet potatoes, fermented chili butter, oregano, pink peppercorn • 10

consuming raw or undercooked foods may increase risk of foodborne illness



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