



### Soup & Salad

Crawfish Etouffee, carolina gold rice cup 5 / bowl 9

Marinated spring peas & fava beans, frisee, shaved Italian speck  
Grana Padano, lemon oil, charred onion vinaigrette 13

Shaved carrot & spring radish, arugula, candy cane beets, tarragon vinaigrette, pistachios 11

Cobb wedge salad, bacon, avocado, bleu, egg, tomato jam, braised chicken, green goddess dressing 14

Cheese & Charcuterie 4/selection

### Small Plates

Warm, savory gougeres, baked with gruyere cheese, whipped brown butter 6

Confit bravas potatoes, spicy preserved tomato, shaved manchego, paprika cream 10

Crispy artichokes hearts, mint, lemon oil, & parsley 10

Charred baby carrots, shallot jam, feta, crispy chick peas, sumac hummus, pistachio 11

Confit leg of duck, spicy strawberry relish, watercress, radish & pickled ramps 17

Spring pea agnolotti, crawfish, sherry cream, charred cippolini onion, arugula & ramps, pea powder 16

Seared bay scallops, spring pea puree, sorrel, key lime gastrique, crispy Italian speck 18

Steamed mussels in white wine & sambuca broth, whole grain mustard, pancetta & tarragon 14

### Entrees

Seared Cod, spring pea curry, fava beans & peas, pickled strawberry, lime oil, upland cress & ramp butter 27

Duck ragu, Parisian gnocchi, spring peas & carrots tossed with arugula, spring onion, grana Padano 26

Braised short rib, tarragon & cremini mushrooms, whipped vichyssoise potatoes, port wine sauce 29

Brisket Burger, aged cheddar, iceberg lettuce, marinated tomato, onion, aioli, pickle, frites 17

Honey & lavender roasted Cornish Hen, golden rice, charred ramps & fava beans, lavender beurre blanc 26

Duroc Pork chop, sautéed dandelion greens, bacon & peas, spinach & basil pesto, grana Padano 28

Rack of lamb, house cut frites, mint chimichurri, lemon & fennel pollen 29

Marinated & grilled baby eggplant, couscous, golden raisins, pistachio, harissa, yogurt & mint 24

