

FRESH FROM THE SEA

DAILY OYSTER SELECTION
\$2.75 EACH \$15 ½ DOZEN

SNAPPER CRUDO
olives, lemon, dill, olive oil - 10

TUNA SASHIMI
hot mustard, chives, ginger - 14

SCALLOP CRUDO
chile, grapefruit, spicy greens - 12

CEVICHE "MIXTO"
conch, shrimp, octopus - 14

PICKLED SHRIMP
smoked chile cocktail sauce - 12

LOBSTER COCKTAIL
hearts of palm, fennel, horseradish - 22

JEWELS FROM THE SEA
oysters, clams, shrimp, lobster, stone crab - 75

SNACKS

CERIGNOLE OLIVES orange, rosemary - 4

STONE CRAB CROSTINI avocado, dill, lemon - 12

BAHN MI pork belly, foie gras, chiles, kewpie - 9

BOTTARGA CROSTINI lemon butter - 6

GRILLED HOUSE CURED MAPLE BACON - 4

CHARCUTERIE & CHEESE

FOIE GRAS MOUSSE strawberry-rubarb chutney

COUNTRY RABBIT PATE mustard fruit

SPICY SOPRESSATA - house made

TUSCAN FENNEL SALAMI - house made

BRESAOLA - house made

SPECK AMERICANO - La Quercia, Iowa

VIRGINIA HAM - Edward & Sons, VA

JAMON IBERICO - Fermin, Spain

CHEDDAR, Beecher's Handmade, 1yr age, WA

CAVEMAN BLUE, Rogue Creamery, OR

GOUDA, Sweet Grass Dairy, Georgia

CHEVRE, Bell & The Bee's Honey, Alabama

SMALL PLATES

BEEF SOUP
barley, root vegetables, marrow bones - 8

GAZPACHO VERDE
yogurt, cucumber, marcona almonds - 6

ROASTED BEETS
whipped goat cheese, toasted seeds, arugula - 8

TAVERN SEASONAL SALAD
kale, celeriac, frisee, apple, celery leaves,
pomegranate, blue cheese vinaigrette - 10

GRILLED CAESAR SALAD
arugula, radish, poached egg, parmesan - 10

THAI STYLE CRISPY SKIN DUCK SALAD
chiles, fish sauce, lime, mint - 12

PIGS FACE SCHNITZEL
testa, crispy pig ear-watercress salad,
caper-lemon vinaigrette - 10

BISON CARPACCIO
mustard, shitakes, truffle, chive - 15

CHARRED LAMB RIBS
arugula pesto, yogurt, mint - 15

GOAT CHEESE-CARAMELIZED LEEK TART
herb salad, black pepper-honey vinaigrette - 9

GRILLED HAMA HAMA OYSTERS
chiles, lime, butter - 12

LINGUINI & CLAMS
sea urchin roe, chiles, basil, bread crumbs - 14

SEA SCALLOPS A LA PLANCHA
cauliflower puree, speck americano, lemon butter - 14

SWORDFISH A LA PLANCHA
sumac, pea salad, charred eggplant puree - 18

SIDES

WARM BUTTERMILK BISCUITS - 4

PARSNIP-POTATO MASH - 4

HOUSE CUT FRIES rosemary, sea salt - 5

A BIG THANKS TO ALL THE FARMERS THAT WE WORK WITH PARADISE, SWANK,
PALMETTO CREEK, LAKE MEADOW RANCH, WHITE WATER, ISLAND CREEK,

WOOD OVEN

HEIRLOOM TOMATO PIZZA
spicy sopressatta, fontina, pecorino, pickled fresnos - 12

DUCK PIZZA
poached pear, mustard, wild mushrooms, fontina - 14

VEGGIE PIZZA
roasted pepper jam, ricotta, cashcavallo - 12

GNOCCHI
house made rabbit-truffle sausage, taleggio, parmesan - 18

BAKED MUSSELS
salsa verde, crusty bread - 12

LARGE PLATES

THE GRASS FED CHEESE BURGER
Beecher's handmade cheddar, house cut fries
single patty - 9 double patty - 13
add: house maple bacon \$2 fried egg \$2 foie gras \$10

WOOD GRILLED WHOLE YELLOWTAIL SNAPPER
roasted cauliflower, lemon-caper vinaigrette - 34

GRASS FED CULOTTE STEAK
shishito peppers, sweet 100's, scallion, chimichurri - 32

GRILLED CHICKEN
truffle roasted chanterelles & corn, parsnip-potato mash,
watercress sauce - 24

SPIT ROASTED SUCKLING PIG
fiery black beans, sour orange mojo, grilled scallion - 24

VEGETABLES

SEARED BITTER GREENS currants, pinenuts,
house made maple bacon - 5

ROASTED CAULIFLOWER lemon-caper vinaigrette - 6

CHANTERELLES corn, truffles, poached duck egg - 10

PEA SALAD snow, english, snap peas, pea sprouts,
lemon & olive oil - 7

WOOD GRILLED VEGETABLES seasonal selection - 7

CHEF/OWNER - David Bracha CHEF DE CUISINE - Curtis Rhodes SOUS CHEF - John England

We reserve the right to apply a 20% gratuity for parties of six or more