



STARTERS

Hush Puppies & Caviar House crème fraîche, Kaluga hybrid caviar, chives	19	Fire-Roasted Spanish Octopus Bomba rice, saffron, pimentón oil, garrofón beans, sugar snap peas, guindilla pepper vinaigrette, house socarrat chips	24
House-Baked Bread Basket (V) Chef's house-made sourdough selection from locally milled grain, cultured butter, EVOO, strawberry jalapeño basil jam	12	Fried Texas "Pure Luck" Goat Cheese Gnocchi (V) (4) Blistered Campari tomato jam, basil-lemon pesto	14
Pebre Spiked Patagonian Grilled Shrimp (GF) (4) Char-grilled balsamic tomato vinaigrette	19	Harvest Salad with Herbed Vinaigrette (V) Local hydroponic lettuces, fresh berries, avocado, sunflower & pumpkin seeds, croutons, white balsamic herb vinaigrette	16
Fresh East Coast Oysters Thai Set-Up* (GF) (6) Nam Jim Thai salsa verde, chili jam, fried shallots, lime	23	Steamed Mussels (GF) Thai-style green coconut curry broth, jasmine rice, charred lemon	21
Gulf Snapper Ceviche* (GF) Smoked Merkén "Leche de Tigre" marinade, sweet potato chips	21		
Hummus & Mutabal Dip (V) Fresh green chickpea hummus with EVOO, smoked eggplant mutabal dip, rye flatbread, crudité	14		
Jamón Ibérico with Pan Con Tomate Pan de cristal, Campari tomato, EVOO	21		

FOCACCIA PIZZA

Margherita (V)	15	Roasted Asparagus (V, GF) Vin cotto, feta & almond crumble	17
Mushroom & Goat Cheese (V)	21	Spring "Carolina Gold Rice" Risotto (GF) Fava beans, mint, lemon zest, charred green pea tendrils	17
Charcuterie & Cheese Choice of up to two items from our charcuterie & cheese selections	21	Roasted Baby Carrots (V, GF) Whipped truffle honey chèvre, garden herbs, lemon-herb vinaigrette	17
		Truffle Steak Fries (V, GF) Kennebec potato, 24-month aged Parmigiano, black garlic aioli, house-made Campari tomato ketchup	14

BOARDS

Ranch Board* Wood-grilled bottom sirloin topped with candied rosemary, Broken Arrow Ranch venison sausage, stuffed roasted chicken & bacon roulade, deviled eggs, lemon goat cheese mousse, Calabrian peppers, olives, caramelized onion & Dijon mustard jam, spiced sourdough flatbread & baguette, cabernet beef jus			48
Coastline Board* Fresh East Coast oysters (6) Thai set-up, ponzu-marinated tuna tartare, green curry Patagonian shrimp, snow crab cocktail claws with a sweet yellow coconut cream, lemon-chive focaccia, green papaya salad, steamed jasmine rice			55
Vegan Board (VG) Eggplant schnitzel with coconut mushroom gravy, fresh chickpea hummus with vegetable crudité, elote stuffed Campari tomatoes, roasted herbed potato and radish lettuce wraps, house-made ciabatta bruschetta with piperade, spiced sourdough flatbread			34
Charcuterie & Cheese Roasted almonds, marinated Mediterranean olives, berry-lemon marmalade, fruit, sourdough bread Charcuteries: Jamón Serrano, Spain Prosciutto Cotto, Italy Salami Golferia, Italy Chorizo "Soria", Spain Salumi Calabrese with Pistachios, USA Cheeses: "Pure Luck" Chèvre, TX Raclette, France Young Asiago, Italy Los Cameros, Spain Jasper Hill Cheddar, USA Smoked Blue Rogue, USA Red Rock Blue Cheddar, USA	21 for 2 Selections 38 for 4 Selections 51 for 6 Selections		

SEASONAL OFFERINGS

Grilled Scallops & Tuna* (GF) Cilantro-lime jasmine rice, blistered spring peas and radishes	38	House-Made Paccheri Pasta (V) Seasonal mushrooms, carrots, sweet peas, herb goat cheese, garlic chive butter	28
Australian Rack of Lamb* (GF) Spring "Carolina Gold Rice" Risotto, fava beans, green pea tendrils & mint salad	49	Smoked Duck Breast* (GF) Sweet ginger & plum glaze, duck fat potatoes, wok-seared sugar snap peas	39
Wood-Grilled Painted Hills Farm Ribeye for Two* Roasted Hasselback Kennebec potato, Campari tomato and charred spring onion salad, burrata mozzarella, grilled sourdough focaccia	75		