



RESTAURANT WEEKS PRIX FIXE TASTING MENU

\$ 5 5 P E R P E R S O N

A u g u s t 9 t h - 2 3 r d

S T A R T E R S

S L I D E R S

Chicken-fried oyster sliders, spinach, applewood bacon, buttermilk biscuit, brown butter hollandaise

O Y S T E R S O N T H E H A L F S H E L L

Oysters (3 piece), mignonette, cilantro water, squid ink crackers

H A M A C H I S A S H I M I T O S T A D A S

Roasted jalapeño avocado pico de gallo, ponzu, ginger slaw, aji amarillo yuzu vinaigrette, cilantro salsa verde

A R U G U L A S A L A D

Arugula, radicchio, Marcona almonds, dried figs, goat cheese, pecorino, sherry honey shallot vinaigrette *GF

M E X I C A N S T R E E T C O R N F R I T T E R S

Chili lime butter, queso fresco, lime

C H A R R E D O C T O P U S (\$9 supplement)

Braised & charred Spanish octopus, crispy potatoes, white bean puree, avocado, scallion powder, radish, coriander dressing

E N T R E E S

V E G E T A R I A N B O W L

Farro with roasted figs, walnuts, swiss chard, kale chips, apple, arugula, goat cheese, strawberry vinaigrette

S H R I M P A N D G R I T S

Gulf shrimp, cheese Anson Mills grits, sautéed spinach, Cajun beurre blanc *GF

B R A I S E D B E E F S H O R T R I B S

Roasted garlic mashed potatoes, wild mushrooms, candied carrots, snap peas, horseradish crème fraiche *GF

R E D F I S H (\$15 supplement)

Pan-seared red fish, squid ink risotto, wild mushrooms, saffron citrus beurre blanc, truffle caviar *GF

P O R K C H O P

Maque choux, peach and French bean salad, maple bourbon bacon glaze

H A N G E R S T E A K (\$20 supplement)

Pan-seared hanger steak, creamy parmesan polenta, broccolini, chimichurri *GF

P R I M E N E W Y O R K S T R I P (\$25 supplement)

Pan-seared 12 oz. NY strip, garlic mashed potatoes, broccolini, blistered cherry tomatoes, Tiger steak sauce

D E S S E R T S

B A N A N A M I S O C H O C O L A T E B R O W N I E

Dark chocolate brownie, miso caramel, banana ice cream, Maldon salt *GF

M A N G O S O R B E T

Mango calabrese chutney, lime, mint *GF

M I X E D B E R R Y B U T T E R C A K E

Strawberry raspberry compote, vanilla ice cream, crème anglaise, caramel tuile

***GF: gluten free. Ask your server about other gluten-free options.**

No Substitutions/No Split Plates Please

*consumption of raw or undercooked meats, poultry, seafood or eggs may increase risk of foodborne illness