



RESTAURANT WEEKS PRIX FIXE TASTING MENU

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

A u g u s t 8 t h — 2 9 t h

S T A R T E R S

S L I D E R S

Chicken-fried oyster sliders, spinach, candied bacon, buttermilk chive 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), 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

Avocado, ginger slaw, Serrano pepper, ponzu, aji amarillo yuzu vinaigrette, cilantro salsa verde

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, Mexican creme

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

W E D G E S A L A D

Iceberg lettuce, tomato, bacon, pickled red onion, crispy onion rings, blue cheese, ranch dressing

W A T E R M E L O N S A L A D

Strawberries, Kalamata olives, red onion, basil, feta cheese, honey balsamic vinaigrette *GF

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

Blackened Gulf shrimp, white cheddar 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, cilantro risotto, wild mushrooms, saffron citrus beurre blanc, truffle caviar *GF

W A G Y U B E E F A N D P O R K M E A T B A L L S

Parmesan risotto, basil, Pomodoro sauce

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

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

8 O Z C E N T E R C U T F I L E T M I G N O N (\$25 supplement)

Potato garlic puree, braised endive, whiskey peppercorn sauce *GF

D E S S E R T S

S E A S O N A L S O R B E T *GF

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

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

F L O U R L E S S D A R K C H O C O L A T E C A K E

Chocolate mousse, raspberry coulis, Italian meringue, candied hazelnuts, hazelnut crème anglaise

*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