

Monday, April 6th, 2015

| Fields & Gardens |

Beet Tartare, NY Deli Style 6

Broccoli Salad

Golden Raisin, Sesame, Vietnamese Dressing 9

Braised Kale

Piquillo Pepper, Pickled Shallot, Grey Tea-Dashi 8

Chilled Pea Soup

Arugula, Cumin, Lemon 9

Kurios Farms Bibb Lettuce

Goat Milk Feta, Radish, Spring Onions 9

| Pasta & Grains |

Carolina Gold Red Rice Crackers 4

Jimmy Red Corn Grits

Rye Crumble, Mepkin Abbey Shitakes, Butterbeans
6/12

Sprouted Quinoa Salad

Watercress, Peanuts, Grapefruit 8

Burnt Rye Tonnarelli

Egg Yolk, Holy Smoke Olive Oil, Breadcrumbs 12

Tomato Braised Farro

Blood Orange, Celery, Basil 6/12

Geechie Boy Grit Loaf

| From the Sea |

Whipped Salt Cod Crostini 6

Scallop Crudo

White Soy, Fennel, Green Harissa 13

Scottish Salmon

Coriander, Cauliflower, Olive Condiment 14

Poached Rockfish

Kohlrabi, Orange, Aromatic Broth 15

Ace Basin Clams

Leeks, Lardo, Tomato 14

| From the Land |

Sweet and Sourdough Sweetbreads 7

Manchester Farms Quail

Ricotta, English Peas, Hay Smoked Jus 16

Slow Braised Beef

Goulash, Carrot, Yogurt 16

Lamb Loin

Asparagus, Piedmontese Hazelnuts, Romesco 16

Canadian Duck³

Pistachios, Dried Figs, Mustard 15