

Dinner

Bread Service

Rise Bakery Sourdough,
Bourbon Liver Mousse, House Cultured Butter / 10

Yellowfin Tuna Crudo*

Lemon, Orange, Spring Onion Oil, Dill, Cucumber,
Pickled Fennel, Creme Fraiche, Smoked Salmon Roe / 21

Growing Green Heirloom Lettuces

Strawberry, Valencia Orange, Pickled Onion, Almond,
Goat Cheese, Pomegranate-Balsamic Vinaigrette / 17

Smoked Beetroot Tartare

Cottle Organics Red Beets, Truffle Aioli, Fried Shallot,
Golden Beet "Yolk", Caraway Toast / 18

Mushroom Makhani

I See Fungi Lions Mane, Blue Oyster, Pioppino,
"Butter Chicken" Sauce, Carrot, Mint Raita,
Clem's Organic Sunchokes, Bhel Puri / 22

Piselli Verdi Pasta

Spinach Dough, Boudin Blanc, House Ricotta,
Green Pea Emulsion, Shelled Peas, Pea Shoots / 24

Bradford Turnabagas

Caramelized Cabbage, Sauce "Tonnato", Scotch Kale,
Herbs, Clewiston Squash, Caper Noisette Dressing / 18

Grilled SC Swordfish Loin

Covington Patatas Bravas, Chestnut Pipian Verde,
Pickled Cabbage, Golden Raisin, Sesame, Radish / 35

Hickory Nut Gap Pork Belly Burnt Ends

Farm & Sparrow Cornbread Puree, Bradford Collards,
Calabrian Vinaigrette, Swiss Chard Chow Chow / 29

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

31 March 2026

Tasting Table

Four Course Appropriately Portioned Tasting / 85pp*

*Whole Table Participation Required

*Tasting Table Required For Tables Of 6 Or More

Dessert / 12

Meyer Lemon Tart

Strawberry Elderflower Conserva,
Swiss Meringue, Shortcake Crumb

Chocolate Creme Brulee

Haupia, Roasted Pineapple, Coconut Macaroon,
Macadamia, Passion Fruit Rum Sauce,

Carrot Cake Sticky Toffee Pudding

Cream Cheese Ice Cream, Spiced Walnuts,
Confiture De Lait, Candied Carrot

By The Glass

Sparkling

Jacquinet-Dumez "Dialogie"

Red Fruit, Puff Pastry, Lime Zest / 23

Champagne, France

Albet I Noya "Petit Albet" Brut Reserva

Ripe White Fruit, Herbs, Fresh Flowers / 14

Penedès, Spain

White / Rosé / Orange

Ameztoi Txakoli Hondarrabi Zuri

Nectarine, Grapefruit, Lemongrass / 15

Guetaria, Spain

Sass Pinot Gris

Nectarine, Almond, Basil, Full Mouth Feel / 15

Willamette Valley, Oregon

Schodl Family "Loss und Lehm" Gruner Veltliner

Green Apple, Pear, Citrus, Spicy, Mineral Acidity / 14

Austria

Pigoudet Première Rosé

Berry, White Peach, Mineral, Floral / 15

Provence, FR

Azimut "Brisat" Orange

Citrus, Honey, Almond, Lychee, Orange Flowers / 15

Penedès, Spain

Reds

Demarie Roero Riserva Nebbiolo

Ripe Black Cherry, Cocoa, Violet / 15

Piedmont, Italy

Hazelfern Pinot Noir

Cherry, Currant, Rose / 17

Willamette Valley, Oregon

T. Berkley Wines Cabernet Franc

Blueberry Compote, Red Currant, Clove / 16

North Coast, California

Cocktails

The Midnight Special

Old Overholt, Old Overholt 114, Punt e Mes,
Eno Amaro, Benedictine, Herbsaint / 16

We Got More Soul

Pisco, Amaro, Lime, Pineapple Gomme / 15

Up in Flames

Westland Single Malt, Blended Family Espresso, Hoodoo
Chicory, Kota Pandan Liqueur, Cafe Bustelo Espresso / 16

Buzz Me, Babe

Gin, Granada-Vallet, Chartreuse Blend, Lime / 16

One Eye in the Mirror

Bourbon, Rum, Tonic, Orgeat, Lemon, Shiso, Bitters / 13

Driftin' and Driftin'

Overproof Rums, London Dry Gin, Applejack Brandy, Dry
Curacao, Sherry, Orgeat, Lemon / 18

All artwork curated by Art & Light Gallery