

Dinner

Bread Service

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

Yellowfin Tuna Crudo

Sunomono, Cucumber Ponzu, Yuzu Kosho, Shiso,
Trout Roe, Furikake, Thai Basil Oil / 20

Bio Way Farm Mambo Lacinato Kale

Tahini Vinaigrette, Split Creek Feta, Pickled Santee Onion,
Carolina Ground Wheatberry Tabbouleh, Breakfast Radish / 16

Burrata & McLeod Peaches

Peach Romesco, Heirloom Lettuces, Cherry Plum,
Peach Panzanella, Chorizo Jam, Marcona Almond / 18

Growing Green Farm Mellow Star Shishito Pepper

Chioggia & Zeppo Beet, Rainbow Carrot,
Kohlrabi, Salsa Verde, Watermelon Radish / 17

Gnochetti & White Anchovy Putanesca

Tomato, Marinated Olive, Caper, Basil, Calabrian Chili,
Piro Olive Oil, Pecorino Romano / 18

Sukuma Wiki

Collards, Bradford Cherry Tomatoes, Sweet Potato Curry,
Country Ham, Roasted Onion, Berbere Peanuts / 18

Pan-Seared Sablefish

Creamed Bradford Corn, Delicata Squash,
Okra, Smoked Jalapeno Beurre Blanc / 32

Beeler Farms Pork Belly

Kombucha Glaze, Braised Watermelon, Pickled Rinds,
Wakefield Cabbage, Fresno Peppers, Cilantro / 29

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

By The Glass

Sparkling

Jacquinet-Dumez “Dialogie”

Red Fruit, Puff Pastry, Lime Zest / 23

Champagne, France

Raventós i Blanc Extra Brut

Lemony Citrus Fruit, White Flowers / 14

Penedès, Spain

White / Rosé

Ameztoi Txakoli Hondurrabi Zuri

Nectarine, Grapefruit, Lemongrass / 15

Guetaria, Spain

Clos Henri “Otira” Sauvignon Blanc

Tropical Fruit, Citrus, Bright Acid / 16

Marlborough, NZ

Félsina “I Sistri” Chardonnay

Apple, Lemon, Baking Spices / 15

Tuscany, Italy

Thibaud Boudignon Rosé de Loire

Crisp Acidity, Delicate Red Fruits, Fine Minerality / 15

France

Reds

COS Frappato

Served Chilled. Strawberry, Floral Notes / 16

Sicily, Italy

Hazelfern Pinot Noir

Cherry, Currant, Rose / 17

Willamette Valley, Oregon

Château Beausejour Cabernet Franc

Dark Fruit, Full Bodied, Soft Tannins / 16

St.-Émilion, France

Otto Ettari Sangiovese

Black Fruit, Leather, Earth / 15

Montecucco, Italy

Cocktails

Hill Stomp

Pisco, Cardamaro, Burnt Honey, Lemon, Mole Bitters, Egg Whites / 15
Infused Cappeletti, Dolin Dry Vermouth ,
Bombay Gin, Floral Bitters, Prosecco / 14

Buzz Me, Babe

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

She-Wolf

Banhez Mezcal, Lalo Tequila, House Verdita, Tajin / 14

Shake ‘Em On Down

Rum, Ancho Reyes, Grapefruit, Pomegranate, Lime / 14

One Eye in the Mirror

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

Trouble

Overproof Rum, Comoz Blanc, Dry Curaçao, Grenadine, Bitters / 14

16 July 2025

Tasting Table

Four Course Appropriately Portioned Tasting / 85pp*

*Whole Table Participation Required

*Tasting Table Required For Tables Of 6 Or More

Dessert / 12

Haupia

Coconut Mousse, Guava Gel,
Purple Tiara Rice Pudding,
Macadamia-Coconut Granola, Blueberry

Passion Bombe

Marscapone Mousse,
Passion Fruit Coulis,
Ube White Chocolate Shell

Chess Pie

Tcho 68% Chocolate,
Local Pecan, Oat Crust,
Chocolate Ice Cream

All artwork curated by Art & Light Gallery