

First Coast Tastes

Hot Blue Crab Dip 22

artichoke + lemon + spinach + toast

Ten-Year Sourdough 🌱 17

wild mushroom + lil' moo + roasted garlic

Tuna Carpaccio* 🌱 🌱 19

blood orange + seaweed + black lemon + saffron aioli

Grilled Swordfish Skewers 🌱 🌱 22

mediterranean spices + vero beach peppers + cipollini onion + chermoula

Smoked Eggplant 🌱 🌱 16

pomegranate + candied eggplant + preserved lemon + lakeland evoo

Whipped Feta 16

sprouting project sour orange + mustard + celery leaf

Iberico Ham 🌱 24

fig + our honey + manchego



Soup & Salad



Truffle + Potato Soup 🌱 14

black truffle + hen of woods
fingerling potato

Endive Salad 🌱 🌱 14

grapefruit + walnut
manchego
kumquat vinaigrette

Caesar Salad 14

hand-harvested sprouting
romaine + ten-year parmesan
local soft-boiled egg

Fresh Pasta

Garganelli 33

border springs texel lamb
mint + lil' moo cheese

Grateful Hill Goat Cheese Ravioli 35

butternut squash + kale
almond gremolata
truffle cream

Tagliatelle 39

frutti di mare + preserved tomato
garlic + caper
chardonnay butter

Pappardelle 29

duck confit + sage brown butter
pear + parmesan



Mains

Florida Swordfish 43

cuttlefish gnocchi + onion + rapini + black lemon

Local Grouper 48

blue crab crust + sea salt potato + carrot + lemon butter

Diver Scallops 41

local mushroom risotto + pancetta + cranberry gremolata

Black Angus Beef Tenderloin* 55

parsnip + pine nut + spinach + cipollini

A Patient Journey Farm Chicken 35

smoked beet + carrot + apple chutney

Celery Root Gratin 28

squash + brussels sprouts + pear + mushroom reduction



Sides

10 each

Local Mushrooms | Carrots | Brussels Sprouts | Creamed Spinach

Sea Salt Potato | Grilled Broccoli Rabe



Dessert

Spiced Chocolate Cheesecake 12

salted caramel + cohen farms pecan

Amelia Island Roasted Coffee Tiramisu 10

sweet grass dairy lil' moo
grand marnier

Flourless Ricotta Cake 12

chianti-poached pears
almond panna cotta
our honey

Affogato 12

vanilla gelato + espresso + orange biscotti
add coffee liqueur 6

Chef V's Gelato 12

vanilla gelato + fennel pollen + honey
sea salt + olive oil

Gelato 6 | 12

vanilla or chocolate
(one scoop or three scoops)

gluten-friendly bread available upon request



gluten-friendly



vegetarian



vegan



dairy-free

**Consuming raw or undercooked meats / poultry / seafood shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies.*



All parties of 8 people or more will have an automatic 21% gratuity added to the check.