

First Coast Tastes

Hot Blue Crab Dip 19

artichoke + lemon + spinach + toast

Smoked Eggplant 16

strawberry + white balsamic + lakeland olive oil

Tomato Toast 15

ten-year sourdough + tomato confit + grateful hill goat cheese + basil pesto

Chef Reed's Charcuterie 19

lomo + chorizo + today's dry room selection + our preserves & ferments

Green Hill Camembert Brûlée 17

rhubarb + thyme + sourdough cracker

Octopus Carpaccio* 18

cucumber + chili + black garlic + watercress

Grilled Beef Skewers* 19

mediterranean spice + vero beach pepper + summer tomato + chermoula



Soup & Salad



Sweet Corn Bisque 14

pancetta + crab + esplette + basil

Summer Salad 14

mizuna + endive + lemon
cucumber + apricot
parmesan vinaigrette

Caesar Salad 14

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

Fresh Pasta

Garganelli 33

duck confit + pear + spinach + sage brown butter

Tagliatelle 42

frutti di mare + preserved tomato + garlic + caper
chardonnay butter

Grateful Hill Farms Double Raviolo 35

roasted pepper + sweet corn + blistered
anaheim pepper

Mafalda 38

fernandina shrimp + king oyster + mushroom
baby heirloom tomato

gluten-friendly bread available upon request

 gluten-friendly  vegetarian  vegan  dairy-free



Mains

Grilled Cobia 🌿 38

citrus marmalade + fennel + summer squash + chimichurri

Local Grouper 48

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

Diver Scallops 🌿 45

tomato risotto + green hill camembert + tomato chutney + basil + 10-year balsamic

Black Angus Beef Tenderloin* 🌿 55

burnt leek potatoes + swiss chard + black garlic demi-glace

Joyce Farm Chicken 🌿 35

wild mushroom + smoked date + chicken jus

Summer Squash Milanese 🌿 29

chickpea + tabouleh + israeli couscous + harissa



Sides

10 each

Local Mushrooms | Carrots | Summer Squash
Sea Salt Potatoes | Tabouleh



Dessert

Spumoni 🌿 12

flourless chocolate cake + cherry semifreddo
pistachio anglaise

Amelia Island Roasted Coffee Tiramisu 10

sweet grass dairy lil' moo + grand marnier

Olive Oil Amaretto Cake 12

banana mousse + salted caramel
cohen farms pecans

Affogato 12

vanilla gelato + espresso + orange biscotti

Chef V's Gelato 12

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

Gelato

vanilla or chocolate
one scoop 6 | three scoops 12

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.