

First Coast Tastes

Hot Blue Crab Dip 19

artichoke + lemon + spinach + toast

Ten-Year Sourdough 15

butternut squash + garbanzo bean + sage + lil' moo

Octopus Carpaccio 18

avocado + cucumber + chili oil + black garlic aioli + watercress

Baked Green Hill Cheese 17

garlic + apple + sage + focaccia

Chef Reed's Charcuterie 19

today's dry room selections + our preserves & ferments

Grilled Beef Skewers* 19

mediterranean spice + vero beach pepper chermoula



Soup & Salad



Roasted Carrot Soup 14

toasted cous cous
lil' moo + chili oil

Citrus Salad 14

endive + kumquat
watermelon radish
cucumber + candied walnut

Caesar Salad* 14

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

Fresh Pasta

Casarecce 33

kabocha squash + sage + brown butter
pears + roasted mushroom

Rigatoni 37

pork-veal ragout + braised chard
preserved lemon + basil + aged parmesan

Grateful Hill Farms Double Raviolo 35

broccoli rabe + caramelized onion
goat cheese + fennel + parsley

Squid Ink Mafalda 38

shrimp scampi + calabrian chili
spinach + tomato + parmesan

gluten-friendly bread available upon request



gluten-friendly



vegetarian



vegan



dairy-free



Mains

Local Grouper 48

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

Diver Scallops* 45

beet risotto + smoked beet + green hill cheese + aged balsamic + tarragon

Black Angus Beef Tenderloin* 55

carrot purée + duck fat potatoes + kohlrabi slaw + truffle demi

Joyce Farm Chicken 35

fig purée + confit cipollini onions + grilled rapini + mushroom reduction

Barbecue Cabbage 28

fig + cipollini onion + rapini + mushroom demi



Sides

10 each

Local Mushrooms | Carrots | Brussels Sprouts
Sea Salt Potatoes | Broccoli Rabe | Beet Risotto



Dessert

Hazelnut Tiramisu 10

lil' moo + gianduja
amelia island roasted coffee

Pistachio Fig Torte 12

fig ricotta cake
pistachio cremeux + textures of fig

Chocolate Marquise 12

blackout cake + florida citrus
white chocolate chantilly

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.