

First Coast Tastes

Hot Blue Crab Dip 22

artichoke + lemon + spinach + toast

Ten-Year Sourdough 15

burrata + strawberry + celery + aged balsamic

Lobster Cake 26

stone fruit + florida citrus + basil aioli

Octopus Carpaccio *df* 18

castelvetrano olive + rhubarb + thyme + apricot + vinaigrette

Baked Green Hill Cheese 17

cherry chutney + thyme + focaccia

Butter Bean Hummus 17

orange marmalade + green garlic + parmesan + flatbread

Antipasto 19

seasonal pickled vegetables + truffle salami + chorizo
prosciutto + fig mustard + honeycomb + focaccia



Soup & Salad



Spring Pea Soup *gf* 14

pancetta + lil' moo
parsley

Butter Lettuce Salad *gf* 14

raspberry + cucumber
pickled onion + marinated feta
spring herbs + honey vinaigrette

Caesar Salad* *gf* 14

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

Fresh Pasta

Casarecce 33

'nduja + spring onion
morel mushroom + ramp + kale

Rigatoni 37

pork-veal ragout + braised chard
preserved lemon + basil

Tortellini 35

spinach + ricotta + peach
caramelized onion + mimolette

Spring Tomato Mafalda 38

shrimp puttanesca + heirloom tomato
caper + calabrian chili

gluten-friendly bread available upon request

gf gluten-friendly

vg vegan

df dairy-free

n contains nuts



Mains

Local Grouper 48

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

Diver Scallops* gf 55

asparagus risotto + green hill cheese + aged balsamic + pancetta

Black Angus Beef Tenderloin* 55

potato puff + nettles + turnip + manchego

Farm Chicken gf 35

smoked onion + braised kale + quinoa + chicken reduction

Peas & Carrots gfv 28

smoked carrot + snap peas + zucchini + basil

Bronzini gf 37

artichoke + fennel + black garlic + sunflower pesto



Sides



10 each

Local Mushrooms | Carrots | Asparagus | Risotto | Sea Salt Potato

Chef's Tasting Menu

Chef Sam's monthly three-course tasting menu is curated with fresh ingredients and innovative flavor pairings. This experience is designed for entire tables of up to six guests. \$59 per person or \$79 per person with wine pairings.

1

Octopus Carpaccio df

castelvetro olive + rhubarb
thyme + apricot + vinaigrette

Wine Pairing:

Rombauer Sauvignon Blanc

2

Garganelli

short rib + brown butter
spring pea + spinach + feta

Wine Pairing:

Volpaia Chianti Classico

3

Bronzini gf

artichoke + fennel + black garlic
sunflower pesto

Wine Pairing:

Mannequin Orin Swift Chardonnay

Enhance your dining experience and add one or both of the below courses for an additional \$10 per course.

Spring Pea Soup gf pancetta + lil' moo + parsley

Almond Ricotta Torte gfn lemon panna cotta + peach gel + amaretto peaches + almond crunch

**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.*