

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

castelvetro olive + rhubarb + thyme + apricot + vinaigrette

Summer Tomato & Melon *gf* 17

heirloom tomato + watermelon + manchego + watercress + limoncello vinaigrette

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



Summer Squash Soup *gf* 14

fennel + lil' moo
zucchini + thyme

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

Orecchiette 33

house fennel sausage + broccolini
toasted garlic + parmesan

Tortellini 35

spinach + ricotta + peach
caramelized onion + mimolette

Rigatoni 37

pork-veal ragout + braised chard
preserved lemon + basil

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

arugula pesto raviolo + summer squash + carrot + tomato oil

Joyce Farms Chicken gf 35

grilled polenta + cherry + corn + okra

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 | Summer Squash | Risotto | Sea Salt Potato

Chef's Tasting Menu

Chef Sam's 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

Summer Tomato & Melon gf

heirloom tomato + watermelon
manchego + watercress
limoncello vinaigrette

Wine Pairing:

Chateau D'Esclans Whispering Angel Rosé

2

Orecchiette

house fennel sausage
broccolini + parmesan
toasted garlic

Wine Pairing:

J Vineyards Pinot Gris

3

Seared Duck Breast*

focaccia panzanella
heirloom tomato
cippolini + basil + carrot

Wine Pairing:

Meiomi Pinot Noir

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

Summer Squash Soup gf fennel + lil' moo + zucchini + thyme

Chocolate Mousse blackout cake + textures of raspberry + white chocolate chantilly

**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.*