

Snacks & Shares

Marinated Olives citrus, spice 5

Hot Nuts chili pepper, lime salt 5

Roasted Cheese parsley sauce, toast 10

House Bacon & Onion Tarte buttermilk, black pepper, nutmeg, olive oil 11

Smoked Catfish Dip house hot sauce, celery crackers 11

Seared Octopus fingerling potatoes, olives, bagna càuda 15

Dry Aged Steak Tartare* preserved lemon, fried peanuts, berbere 12

Shrimp Noodles jalapeño spaghetti, sofrito, garlic-lemon crunch 12

Lumpia boudin, pepper jelly 11

Smoked Chicken Wings hot spice, fancy ranch 13

Artisan Cheese Plate grilled toast, seasonal accompaniments 15

Mostly Vegetables 7

Braised Greens benton's bacon, san marzano tomatoes

Cast Iron Broccoli bagna cauda, fermented chilies, parmesan

Hand Cut Fries sea salt, malt vinegar mayo

Roasted Asparagus lemon hollandaise, chives

Salads & Soup

Baby Lettuces shaved radishes, shallots, seeds, banyuls vinaigrette, parmesan 7

Romaine Salad lemony, garlic, anchovy vinaigrette, parmesan 8

Iceberg Salad roasted strawberries, snap peas, country ham, buttermilk 8

Shaved Cauliflower kale, quinoa, citrus, fennel 9

Spring Pea Soup radishes, country ham XO 9

Entrees

Springer Mtn. Half Chicken grilled bread, lemon, chicories, pan gravy 26

Thin Cut Pork Chops cast iron snap peas, pea tips, rhubarb, ricotta salata 27

Florida Gulf Shrimp weisenberger grits, caramelized fennel, foraged mushrooms 26

Risotto asparagus, taleggio, spring onion, soft egg, pistachio 21

Hand Cut Beefsteak* salt roasted onions, fingerling potatoes, vinaigrette 32

Market Fish salsa verde, white beans, preserved lemon, shishito peppers 29

GD Burger* dry aged beef, american cheese, charred onion, pickles, special sauce 16

-make it IMPOSSIBLE™ 18

Hearth Roasted Cauliflower eggplant purée, cous cous, eggplant agridolce 19

Executive Chef Levon Wallace & Fam

Shout out to our local partners - we appreciate you!

*Consumption of raw or undercooked meats, fish, eggs and dairy may cause foodborne illness.