



TASTE

PLANCHA OCTOPUS \$14
potato gnocchi, tomato, fresno chili

SHRIMP & GRITS \$11
country ham, manchego, espelette pepper

SILVER CORN BREAD PUDDING \$12
truffle, red pepper, sunny side up egg*

ROASTED QUAIL \$15
compressed melon, poblano, prosciutto

ARTISAN LETTUCE \$11
sungold tomato, parmesan, summer squash

HEIRLOOM TOMATO GAZPACHO \$9
basil, sunflower seed, goat cheese

HAMACHI CRUDO* \$15
cashew, apple, jalapeño

MOSTLY VEGETABLES \$7 each

HEIRLOOM TOMATO
stone fruit, burrata, red onion, basil

ROASTED CAULIFLOWER
bloomed raisin, crispy caper, olive oil

CUCUMBERS AND GIN BEANS
heirloom tomato, espelette, tonic

BRAISED FENNEL
pickled plum, shallot, marigold

CHEF THOMAS CARD
& COLLABORATIVE
THIRD QUARTER 2017

*these items are served raw or undercooked. Please note that consuming raw or undercooked meats, poultry, seafood and eggs may increase your risk of food borne illness.

SEA

SNACKS

\$9 *EA* or 3 for \$25

BASIL CURED SCALLOP*
cucumber, tapioca, fresno

SMOKED OYSTER*
fresno, summer squash, smoked oil

PICKLED SHRIMP
fennel, honey, champagne vinegar

MEAT

& CHEESE

3 for \$19

sopressata, pa

country pâté, ch

lady edison, nc

mahón, esp

green hill, ga

hook's blue, wi

IN THE SHELL*

selection of east and west coast oysters
served with mignonette, cocktail sauce,
citrus chili granita

DINNER

SOCKEYE SALMON \$28
eggplant, beet, elderflower

RICOTTA CASARECCE \$22
summer squash, leek, sungold tomato

SEARED SCALLOPS \$30
corn, creamed leek, pistachio

PAN ROASTED CATCH MP
radicchio, romanesco, sea buckthorn

HONEY GLAZED ROTISSERIE HEN \$26
wheat berry, beech mushroom, cherry

GRILLED RIBEYE* \$38
smoked tomato, okra, potato espuma

HERITAGE PORK \$29
field pea, peach, peanut

COUNTING HOUSE BURGER* \$15
grafton cheddar, red hawk greens, onion jam