



TASTE

PLANCHA OCTOPUS \$14
potato gnocchi, fava bean, fresno chili

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

BEEF TARTARE* \$12
egg, caper, shiitake

ARTISAN LETTUCE \$11
english pea, strawberry, feta

GOLDEN BEET SOUP \$9
goat cheese, ramp, oat

SOFT SHELL CRAB \$15
ramp, fennel, fresno

ASPARAGUS FLAN \$12
morel, parmesan, lemon

MOSTLY VEGETABLES

\$7 each

ORANGE GLAZED CARROTS
lentil, phyllo, horseradish

ROASTED CAULIFLOWER
bloomed raisin, crispy caper, olive oil

PEAR & SWEET POTATO
fresno, ginger, pink peppercorn

CHARRED SHISHITO PEPPERS
squash blossom, sesame, lemon

CHEF THOMAS CARD
& COLLABORATIVE
SECOND QUARTER 2018

*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

SCALLOP CEVICHE*
yuzu, english pea, fennel

SMOKED OYSTER*
spring pea, mâche, hazelnut

CASHEW SHRIMP
pineapple, pepper, sweet & sour

MEAT

& CHEESE

3 for \$19

sopressata, pa

hot coppa, ch

lady edison, nc

thomasville tomme, ga

sandy creek, nc

hook's blue, wi

IN THE SHELL*

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

DINNER

SUNBURST TROUT \$29
rhubarb, almond, romanesco

CRESTO DE GALLO \$22
english pea, lavender, goat cheese

SEARED SCALLOP \$30
daikon, tapioca, ginger

PAN ROASTED CATCH MP
watercress, amaranth, beet

ROTISSERIE HEN \$26
rappini, rhubarb, chinese pearl barley

GRILLED RIBEYE* \$38
scape, radish, snowpea

HERITAGE FARMS PORK \$29
asparagus, morel, bacon

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