



## TASTE

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

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

KOMBU CURED HAMACHI \$12  
okra, sea buckthorne, hazelnut

ARTISAN LETTUCE \$11  
tomato, butter bean, okra

HEIRLOOM TOMATO GAZPACHO \$9  
crème fraîche, cucumber, cilantro

SMOKED CHICKEN TORTELLINI \$14  
corn, vanilla, cherry

COMPRESSED MELON \$12  
feta, jalapeño, pistachio

## MOSTLY VEGETABLES \$7 each

STONE FRUIT & TOMATO  
burrata, balsamic, sunflower seed

ROASTED CAULIFLOWER  
bloomed raisin, crispy caper, olive oil

PEAR & SWEET POTATO  
fresno, ginger, pink peppercorn

CHARRED SHISHITO PEPPERS  
squash blossom, lemon, sesame

CHEF THOMAS CARD  
& COLLABORATIVE  
THIRD 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

SHRIMP POT STICKER  
orange, cilantro, cumin

## MEAT

### & CHEESE

3 for \$19

sopressata, pa

hot coppa, ch

johnson county, 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

SOCKEYE SALMON \$29  
sorghum, okra, corn

ROMESCO RIGATONI \$22  
pepper, tomato, almonds

SEARED SCALLOP \$30  
poblano risotto, cherry, peanut

PAN ROASTED CATCH MP  
butter bean, eggplant, tzatziki

ROASTED HEN \$26  
apricot, artichoke, black bean

GRILLED HANGER STEAK\* \$38  
bone marrow, patty pan, plum

HERITAGE FARMS PORK \$29  
chorizo, manchego, peach

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