



TASTE

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

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

FANCY MUSSEL TOAST \$12
garlic, baguette, fennel

ARTISAN LETTUCE \$11
apple, butternut, pecan

FRENCH ONION SOUP \$9
sourdough, gruyere, sherry

BRAISED OXTAIL CULURGIONES \$14
sweet potato, ancho, cashew

ROASTED BRUSSELS SPROUTS \$15
bacon, hazelnut, sunny side up egg*

MOSTLY VEGETABLES \$7 each

KABOCHA SQUASH & ROASTED APPLE
spiced pecan, saxapaw blue, banyuls

ROASTED CAULIFLOWER
bloomed raisin, crispy caper, olive oil

PEAR & SWEET POTATO
fresno, ginger, pink peppercorn

VANILLA POACHED TURNIP
quince, granola, macadamia nut

CHEF THOMAS CARD
& COLLABORATIVE
FOURTH 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, lima bean, fennel

SMOKED OYSTER*
corn, mexican mint, hazelnut

SHRIMP POT STICKER
orange, cilantro, cumin

MEAT

& CHEESE

3 for \$19

sopressata, pa

hot coppa, ch

johnson county, nc

hickory grove, nc

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

ASH ROASTED MONKFISH \$29
shiitake, cranberry, spaghetti squash

BUTTERNUT CASARECCE \$22
brown butter, pecan, biscuit

SEARED SCALLOP \$30
heirloom squash, red curry, coconut

PAN ROASTED CATCH MP
clam, potato, leek

ROASTED PHEASANT \$28
chestnut, sunchoke, date

BRAISED SHORT RIB \$38
smoked potato, king trumpet, roots

HERITAGE FARMS PORK \$29
sweet potato, pomegranate, hazelnut

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