

SMOKE

VEGAN GF CARROTS 9
smoked heirloom carrots, tahini,
cinnamon saba & spiced pecans

CHICKEN 9
sliders. traditional North Carolina
style hand-pulled organic,
free-range chicken, Hawaiian slider
buns with sides of house-made slaw
and bread & butter pickles (2 per
order)

GF RIBS 9
taster of Chef Jeff's spin on the
Memphis classic

GF DATES 9
Marcona almond stuffed Medjool
dates wrapped in house-smoked
cherry wood bacon, red pepper
puree

LOX 9
dry cured and cold smoked lox in
house, everything flatbread, heirloom
tomato & scallion spread

GF SHRIMP 14
old bay smoked U-6 wild red
head-on shrimp, house-made 'boil'
dip

FARM

V RICOTTA 5
Bellweather Farms ricotta, Frillman
Farms honey, black pepper, garlic
crostini

BEEF 9
sliders. grass-fed ground beef,
house-made pimento cheese,
house-made bread & butter pickles,
Hawaiian slider buns (2 per order)

V PIE 10
Chef Jeff's spin on a pot pie. zucchini,
onion, carrot, celery, portobello
mushroom, eggplant, peppers topped
with puff pastry

VEGAN GF BIBB 10
local bibb lettuce, radish,
pomegranate, jicama, heirloom
cherry tomatoes, lychee with citrus
miso dressing

GF BRISKET 16
48 hour sous-vide: American
Wagyu, shallot-white wine, yucca
frites

CHARCUTERIE varies
choose from a rotating selection of
house-made prepared meats
Ask your server.

V CHEESE varies
choose from a rotating selection of
Chef Jeff's personal picks.
Ask your server.

RUSTIC

GF DIP 8
Chef Jeff's mother's secret shrimp dip,
house-made bbq potato chips

ÉTOUFFÉE 10
free-range, organic chicken, local
peppers, celery, onions and cajun
seasoning on scallion rice

BREAD 5
Tribeca Bakery multigrain, Vermont
cultured butter, fleur de sel

GF JAMBALAYA 10
Chef Jeff's take on the cajun classic
rice dish with andouille sausage &
wild shrimp

GF FRIES 7
handcut Idaho russet potatoes:
sea salt / truffle-parmesan

GF V LASAGNA 9
Frillman Farms zucchini layered
with seasoned ricotta, house-made
marinara, asiago, mozzarella, fontina,
provolone

SEA

GF CRUDO 11
thinly sliced scottish salmon, yuzu marmalade

SALMON 10
sliders. freshly ground salmon, shallots, capers, tomato,
house-made tartar sauce, Hawaiian slider buns (2 per
order)

CRAB 16
classic crab cake with house-made remoulade

GF POKE 13
yellowfin tuna, wasabi, fleur del sel, guava juice, soy,
toasted sesame oil, toasted macadamia nuts

Our menu is designed to be shareable. Chef Jeff suggests 2-3 items per person.
No more than 3 forms of payment per table, please.