

## soup & salads

**soup du jour 8.**

**roasted beet & red watercress salad 11.**

with Yarmuth Farms chèvre & toasted pine nuts

**warm asparagus vinaigrette 11.**

with shaved crimini mushrooms & chopped egg

**mixed organic greens 9.**

with herbal vinaigrette & parmesan

## shared items

**\* oysters on the half shell MP.**

with red wine mignonette

**cured meat platter 13.**

with herbed olives & marcona almonds

**grilled Spanish sardines 12.**

over fennel, frisée, and celery

**quinoa stuffed piquillo peppers 12.**

with Greek feta cheese & crushed pistachios

**cheese plate 12.**

with rosemary-semolina crackers,  
seasonal fruit, & house preserves

## entrées

**\* ribeye steak with frites 26.**

**\* fish du jour MP.**

**slow cooked pork roast 18.**

with English peas & pea vines

**house pappardelle pasta 18.**

with artichokes, cherry tomatoes, & picolino olives

**oven roasted chicken 19.**

with seasonal vegetables, fingerlings, & roasted garlic

**Adam's poblano & cheddar sausages 17.**

with fried grit cakes & braised greens

**\* the Betty burger 14.**

with white cheddar cheese & frites

**\*Consuming raw or undercooked meats may lessen the length of your lifespan. 18% gratuity is added to all guest checks for parties of six or more. Thank you.**