



Raw

Pacific Oysters on the Half Shell* cabernet mignonette, pomegranate sorbet	14
Florida Cobia Crudo* pickled jalapeño, trout roe, coriander caviar, radish, ginger ice	12
Yellowfin Tuna Tartare* petite sorrel, sweet pepper consommé, pumpkin seeds, olive oil	12

Soups & Salad

Baby Beet Salad pecans, aged goat cheese, grapes, arugula, blood orange, banyuls vinaigrette	11
Osceola Farm Greens herbs, cherry bomb radishes, smoked cheddar, candied garlic dressing	8
Sunchoke and Celery Root Soup smoked scallop, arugula pudding, ancho chili oil	11

Appetizers

“Bacon and Eggs” pork belly, soft egg, smoked tomato jam, fried chicken skin	12
Marinated Alaskan King Crab mache paint, chilies, heart of palm, lime dressing	15
Charred Octopus heart of palm “tagliatelle”, pears, yuzu caviar, squid ink vinaigrette	13
Seared Le Belle Farms Foie Gras “Steak” gruyere bisquit, vanilla saffron froth	16

Ocean

Seared Scallops confit pork shoulder, pickled beech mushrooms, jasmine rice, sofrito, radishes	32
Local Snapper brussel sprouts, fingerling potatoes, leek puree, black truffle vinaigrette	28
Local Shrimp and Clams cavatelli pasta, tomatoes, oyster mushrooms, arugula, pesto	26
Marinated Swordfish herb spaetzle, savoy cabbage, dill mousse, beet vinaigrette	24
Sauteéd Florida Flounder romesco bread crumbs, quinoa, artichokes two ways, parsnips	24
Yellowfin Tuna Steak citrus escabeche, black olive puree, marcona almonds, fennel	27

Pasture

Duo of Berkshire Pork farro risotto, autumn greens, compressed apples, smoked bacon	29
Creekstone Short-Ribs smoked gouda and pear gratin, cipollini onions, spinach, beef jus	31
Roasted Beef Tenderloin aligot potatoes, royal mushrooms, house made worcestershire	36
Sous Vide Chicken Breast ricotta gnocchi, swiss chard, cauliflower, lemon confit, foie gras jus	24

Six Dollar Sides

Roasted Cauliflower, Sea Salt	Fried Okra, Buttermilk Dressing	Charred Brussel Sprouts
Champ Potatoes	Truffle Fries, Garlic Aioli	Seasonal Mixed Vegetables

Menu Created by Chef Brad Willits

Please advise your server of any food allergies prior to ordering

We use local, organic, sustainable products whenever possible. All of our meat is all natural and hormone free.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.
For your convenience, a 20% gratuity is added to all parties of 6 or more.