

SMALL PLATES

VEAL & PORK POLPETTE 18
herbs, parmesan, lemon zest, pomodoro, focaccia

BREADS, & SPREADS 10
toum, harissa, ramp butter, strawberry jam

GIRTHY & SMOKED ANDOUILLE 15
Sauerkraut, dijon

NOLA BBQ SHRIMP 18
Crusty bread, scallions

NASHVILLE HOT NC SOFTSHELL CRAB 28
milkbread, ramp ranch, pickle

RAMP CHANTERELLE & MOREL FRICASSE 27
lion's mane, pastry crown, duck egg, beurre blanc

MIXED GREEN SALAD 10
fermented cashew dressing, spiced pepitas

TONNO TONNO 16
Olive oil poached tuna, fennel, onion, red wine vinaigrette, crostini

OYSTERS ROCKEFELLER 12
creamed perpetual spinach, pine nut breadcrumbs

NC BLUE-FIN TUNA CRUDO 24
Nuoc cham, toasted shallots, borage

COLOSSAL CRAB REMOULADE 30
dijonnaise, fines herb, celery root, colossal crab

PASTAS

RIGATONI AL' AMATRICIANA 26
tomatoes, pecorino, chiles, lardons

NC CRAB & LIONS MANE SPAGHETTI 33
cream, aleppo, wine, mushrooms, parmesan, parsley

PAPPARDELLE DUCK & SHORTRIB BOLOGNESE 28
cinnamon, parmesan, basil, pangritata

TAGLIATELLE CON VONGOLE 33
middle-neck clams, parsley, breadcrumb

PROPER PLATES

HALIBUT KHAO SOI 38
rice noodles, curry, peanuts, crispies, crunchies & herbs (df)

CHICKEN INVOLTINI 35
creamed spinach, prosciutto, pomme puree, ramps, and morels

LOBSTER POT 55
butter, lemon, garlic, tarragon, bread

OCTOPUS MIGAS 32
curried potatoes, basil & mint (gf)

RACK OF LAMB 55
pomme puree, asparagus, birria sauce, ramps

DESSERTS

BOMBOLO 12
chocolate mousse, hazelnut praline, whipped cream (gf)

ZABAGLIONE ICE CREAM 8
meringue nest, berry sauce (gf)

UPSIDE DOWN CAKE 8
Orange olive oil poppyseed cake with sticky coconut top fresh local strawberries

(a)gf = (available) gluten-friendly Please let your server know of any allergies.

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SMALL PLATES

VEAL & PORK POLPETTE 18
herbs, parmesan, lemon zest, pomodoro, focaccia

BREADS, & SPREADS 10
toum, harissa, ramp butter, strawberry jam

GIRTHY & SMOKED ANDOUILLE 15
Sauerkraut, dijon

NOLA BBQ SHRIMP 18
Crusty bread, scallions

NASHVILLE HOT NC SOFTSHELL CRAB 28
milkbread, ramp ranch, pickle

RAMP CHANTERELLE & MOREL FRICASSE 27
lion's mane, pastry crown, duck egg, beurre blanc

MIXED GREEN SALAD 10
fermented cashew dressing, spiced pepitas

TONNO TONNO 16
Olive oil poached tuna, fennel, onion, red wine
vinaigrette, crostini

OYSTERS ROCKEFELLER 12
creamed perpetual spinach, pine nut breadcrumbs

NC BLUE-FIN TUNA CRUDO 24
Nuoc cham, toasted shallots, borage

COLOSSAL CRAB REMOULADE 30
dijonnaise, fines herb, celery root, colossal crab

PASTAS

RIGATONI AL' AMATRICIANA 26
tomatoes, pecorino, chiles, lardons

NC CRAB & LIONS MANE SPAGHETTI 33
cream, aleppo, wine, mushrooms, parmesan, parsley

PAPPARDELLE DUCK & SHORTRIB BOLOGNESE 28
cinnamon, parmesan, basil, pangritata

TAGLIATELLE CON VONGOLE 33
middle-neck clams, parsley, breadcrumb

PROPER PLATES

HALIBUT KHAO SOI 38
rice noodles, curry, peanuts, crispies, crunchies & herbs (df)

CHICKEN INVOLTINI 35
creamed spinach, prosciutto, pomme puree, ramps, and morels

LOBSTER POT 55
butter, lemon, garlic, tarragon, bread

OCTOPUS MIGAS 32
curried potatoes, basil & mint (gf)

RACK OF LAMB 55
pomme puree, asparagus, birria sauce, ramps

DESSERTS

BOMBOLO 12
chocolate mousse, hazelnut praline, whipped cream
(gf)

ZABAGLIONE ICE CREAM 8
meringue nest, berry sauce (gf)

UPSIDE DOWN CAKE 8
Orange olive oil poppyseed cake with sticky coconut top
fresh local strawberries

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SMALL PLATES

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GIRTHY & SMOKED ANDOUILLE 15
Sauerkraut, dijon

NOLA BBQ SHRIMP 18
Crusty bread, scallions

NASHVILLE HOT NC SOFTSHELL CRAB 28
milkbread, ramp ranch, pickle

RAMP CHANTERELLE & MOREL FRICASSE 27
lion's mane, pastry crown, duck egg, beurre blanc

MIXED GREEN SALAD 10
fermented cashew dressing, spiced pepitas

TONNO TONNO 16
Olive oil poached tuna, fennel, onion, red wine
vinaigrette, crostini

OYSTERS ROCKEFELLER 12
creamed perpetual spinach, pine nut breadcrumbs

NC BLUE-FIN TUNA CRUDO 24
Nuoc cham, toasted shallots, borage

COLOSSAL CRAB REMOULADE 30
dijonnaise, fines herb, celery root, colossal crab

PASTAS

RIGATONI AL' AMATRICIANA 26
tomatoes, pecorino, chiles, lardons

NC CRAB & LIONS MANE SPAGHETTI 33
cream, aleppo, wine, mushrooms, parmesan, parsley

PAPPARDELLE DUCK & SHORTRIB BOLOGNESE 28
cinnamon, parmesan, basil, pangritata

TAGLIATELLE CON VONGOLE 33
middle-neck clams, parsley, breadcrumb

PROPER PLATES

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rice noodles, curry, peanuts, crispies, crunchies & herbs (df)

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creamed spinach, prosciutto, pomme puree, ramps, and morels

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butter, lemon, garlic, tarragon, bread

OCTOPUS MIGAS 32
curried potatoes, basil & mint (gf)

RACK OF LAMB 55
pomme puree, asparagus, birria sauce, ramps

DESSERTS

BOMBOLO 12
chocolate mousse, hazelnut praline, whipped cream
(gf)

ZABAGLIONE ICE CREAM 8
meringue nest, berry sauce (gf)

UPSIDE DOWN CAKE 8
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MIXED GREEN SALAD 10
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TONNO TONNO 16
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vinaigrette, crostini

OYSTERS ROCKEFELLER 12
creamed perpetual spinach, pine nut breadcrumbs

NC BLUE-FIN TUNA CRUDO 24
Nuoc cham, toasted shallots, borage

COLOSSAL CRAB REMOULADE 30
dijonnaise, fines herb, celery root, colossal crab

PASTAS

RIGATONI AL' AMATRICIANA 26
tomatoes, pecorino, chiles, lardons

NC CRAB & LIONS MANE SPAGHETTI 33
cream, aleppo, wine, mushrooms, parmesan, parsley

PAPPARDELLE DUCK & SHORTRIB BOLOGNESE 28
cinnamon, parmesan, basil, pangritata

TAGLIATELLE CON VONGOLE 33
middle-neck clams, parsley, breadcrumb

PROPER PLATES

HALIBUT KHAO SOI 38
rice noodles, curry, peanuts, crispies, crunchies & herbs (df)

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creamed spinach, prosciutto, pomme puree, ramps, and morels

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OCTOPUS MIGAS 32
curried potatoes, basil & mint (gf)

RACK OF LAMB 55
pomme puree, asparagus, birria sauce, ramps

DESSERTS

BOMBOLO 12
chocolate mousse, hazelnut praline, whipped cream
(gf)

ZABAGLIONE ICE CREAM 8
meringue nest, berry sauce (gf)

UPSIDE DOWN CAKE 8
Orange olive oil poppyseed cake with sticky coconut top
fresh local strawberries

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milkbread, ramp ranch, pickle

RAMP CHANTERELLE & MOREL FRICASSE 27
lion's mane, pastry crown, duck egg, beurre blanc

MIXED GREEN SALAD 10
fermented cashew dressing, spiced pepitas

TONNO TONNO 16
Olive oil poached tuna, fennel, onion, red wine vinaigrette, crostini

OYSTERS ROCKEFELLER 12
creamed perpetual spinach, pine nut breadcrumbs

NC BLUE-FIN TUNA CRUDO 24
Nuoc cham, toasted shallots, borage

COLOSSAL CRAB REMOULADE 30
dijonnaise, fines herb, celery root, colossal crab

PASTAS

RIGATONI AL' AMATRICIANA 26
tomatoes, pecorino, chiles, lardons

NC CRAB & LIONS MANE SPAGHETTI 33
cream, aleppo, wine, mushrooms, parmesan, parsley

PAPPARDELLE DUCK & SHORTRIB BOLOGNESE 28
cinnamon, parmesan, basil, pangritata

TAGLIATELLE CON VONGOLE 33
middle-neck clams, parsley, breadcrumb

PROPER PLATES

HALIBUT KHAO SOI 38
rice noodles, curry, peanuts, crispies, crunchies & herbs (df)

CHICKEN INVOLTINI 35
creamed spinach, prosciutto, pomme puree, ramps, and morels

LOBSTER POT 55
butter, lemon, garlic, tarragon, bread

OCTOPUS MIGAS 32
curried potatoes, basil & mint (gf)

RACK OF LAMB 55
pomme puree, asparagus, birria sauce, ramps

DESSERTS

BOMBOLO 12
chocolate mousse, hazelnut praline, whipped cream (gf)

ZABAGLIONE ICE CREAM 8
meringue nest, berry sauce (gf)

UPSIDE DOWN CAKE 8
Orange olive oil poppyseed cake with sticky coconut top fresh local strawberries

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toum, harissa, ramp butter, strawberry jam

GIRTHY & SMOKED ANDOUILLE 15
Sauerkraut, dijon

NOLA BBQ SHRIMP 18
Crusty bread, scallions

NASHVILLE HOT NC SOFTSHELL CRAB 28
milkbread, ramp ranch, pickle

RAMP CHANTERELLE & MOREL FRICASSE 27
lion's mane, pastry crown, duck egg, beurre blanc

MIXED GREEN SALAD 10
fermented cashew dressing, spiced pepitas

TONNO TONNO 16
Olive oil poached tuna, fennel, onion, red wine
vinaigrette, crostini

OYSTERS ROCKEFELLER 12
creamed perpetual spinach, pine nut breadcrumbs

NC BLUE-FIN TUNA CRUDO 24
Nuoc cham, toasted shallots, borage

COLOSSAL CRAB REMOULADE 30
dijonnaise, fines herb, celery root, colossal crab

PASTAS

RIGATONI AL' AMATRICIANA 26
tomatoes, pecorino, chiles, lardons

NC CRAB & LIONS MANE SPAGHETTI 33
cream, aleppo, wine, mushrooms, parmesan, parsley

PAPPARDELLE DUCK & SHORTRIB BOLOGNESE 28
cinnamon, parmesan, basil, pangritata

TAGLIATELLE CON VONGOLE 33
middle-neck clams, parsley, breadcrumb

PROPER PLATES

HALIBUT KHAO SOI 38
rice noodles, curry, peanuts, crispies, crunchies & herbs (df)

CHICKEN INVOLTINI 35
creamed spinach, prosciutto, pomme puree, ramps, and morels

LOBSTER POT 55
butter, lemon, garlic, tarragon, bread

OCTOPUS MIGAS 32
curried potatoes, basil & mint (gf)

RACK OF LAMB 55
pomme puree, asparagus, birria sauce, ramps

DESSERTS

BOMBOLO 12
chocolate mousse, hazelnut praline, whipped cream
(gf)

ZABAGLIONE ICE CREAM 8
meringue nest, berry sauce (gf)

UPSIDE DOWN CAKE 8
Orange olive oil poppyseed cake with sticky coconut top
fresh local strawberries

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Sauerkraut, dijon

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Crusty bread, scallions

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MIXED GREEN SALAD 10
fermented cashew dressing, spiced pepitas

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Olive oil poached tuna, fennel, onion, red wine
vinaigrette, crostini

OYSTERS ROCKEFELLER 12
creamed perpetual spinach, pine nut breadcrumbs

NC BLUE-FIN TUNA CRUDO 24
Nuoc cham, toasted shallots, borage

COLOSSAL CRAB REMOULADE 30
dijonnaise, fines herb, celery root, colossal crab

PASTAS

RIGATONI AL' AMATRICIANA 26
tomatoes, pecorino, chiles, lardons

NC CRAB & LIONS MANE SPAGHETTI 33
cream, aleppo, wine, mushrooms, parmesan, parsley

PAPPARDELLE DUCK & SHORTRIB BOLOGNESE 28
cinnamon, parmesan, basil, pangritata

TAGLIATELLE CON VONGOLE 33
middle-neck clams, parsley, breadcrumb

PROPER PLATES

HALIBUT KHAO SOI 38
rice noodles, curry, peanuts, crispies, crunchies & herbs (df)

CHICKEN INVOLTINI 35
creamed spinach, prosciutto, pomme puree, ramps, and morels

LOBSTER POT 55
butter, lemon, garlic, tarragon, bread

OCTOPUS MIGAS 32
curried potatoes, basil & mint (gf)

RACK OF LAMB 55
pomme puree, asparagus, birria sauce, ramps

DESSERTS

BOMBOLO 12
chocolate mousse, hazelnut praline, whipped cream
(gf)

ZABAGLIONE ICE CREAM 8
meringue nest, berry sauce (gf)

UPSIDE DOWN CAKE 8
Orange olive oil poppyseed cake with sticky coconut top
fresh local strawberries

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MIXED GREEN SALAD 10
fermented cashew dressing, spiced pepitas

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Olive oil poached tuna, fennel, onion, red wine
vinaigrette, crostini

OYSTERS ROCKEFELLER 12
creamed perpetual spinach, pine nut breadcrumbs

NC BLUE-FIN TUNA CRUDO 24
Nuoc cham, toasted shallots, borage

COLOSSAL CRAB REMOULADE 30
dijonnaise, fines herb, celery root, colossal crab

PASTAS

RIGATONI AL' AMATRICIANA 26
tomatoes, pecorino, chiles, lardons

NC CRAB & LIONS MANE SPAGHETTI 33
cream, aleppo, wine, mushrooms, parmesan, parsley

PAPPARDELLE DUCK & SHORTRIB BOLOGNESE 28
cinnamon, parmesan, basil, pangritata

TAGLIATELLE CON VONGOLE 33
middle-neck clams, parsley, breadcrumb

PROPER PLATES

HALIBUT KHAO SOI 38
rice noodles, curry, peanuts, crispies, crunchies & herbs (df)

CHICKEN INVOLTINI 35
creamed spinach, prosciutto, pomme puree, ramps, and morels

LOBSTER POT 55
butter, lemon, garlic, tarragon, bread

OCTOPUS MIGAS 32
curried potatoes, basil & mint (gf)

RACK OF LAMB 55
pomme puree, asparagus, birria sauce, ramps

DESSERTS

BOMBOLO 12
chocolate mousse, hazelnut praline, whipped cream
(gf)

ZABAGLIONE ICE CREAM 8
meringue nest, berry sauce (gf)

UPSIDE DOWN CAKE 8
Orange olive oil poppyseed cake with sticky coconut top
fresh local strawberries

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dijonnaise, fines herb, celery root, colossal crab

RAMP CHANTERELLE & MOREL FRICASSE 27
lion's mane, pastry crown, duck egg, beurre blanc

MIXED GREEN SALAD 10
fermented cashew dressing, spiced pepitas

TONNO TONNO 16
Olive oil poached tuna, fennel, onion, red wine
vinaigrette, crostini

OYSTERS ROCKEFELLER 12
creamed perpetual spinach, pine nut breadcrumbs

NC BLUE-FIN TUNA CRUDO 24
Nuoc cham, toasted shallots, borage

PASTAS

RIGATONI AL' AMATRICIANA 26
tomatoes, pecorino, chiles, lardons

NC CRAB & LIONS MANE SPAGHETTI 33
cream, aleppo, wine, mushrooms, parmesan, parsley

PAPPARDELLE DUCK & SHORTRIB BOLOGNESE 28
cinnamon, parmesan, basil, pangritata

TAGLIATELLE CON VONGOLE 33
middle-neck clams, parsley, breadcrumb

PROPER PLATES

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rice noodles, curry, peanuts, crispies, crunchies & herbs (df)

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creamed spinach, prosciutto, pomme puree, ramps, and morels

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butter, lemon, garlic, tarragon, bread

OCTOPUS MIGAS 32
curried potatoes, basil & mint (gf)

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pomme puree, asparagus, birria sauce, ramps

DESSERTS

BOMBOLO 12
chocolate mousse, hazelnut praline, whipped cream
(gf)

ZABAGLIONE ICE CREAM 8
meringue nest, berry sauce (gf)

UPSIDE DOWN CAKE 8
Orange olive oil poppyseed cake with sticky coconut top
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MIXED GREEN SALAD 10
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vinaigrette, crostini

OYSTERS ROCKEFELLER 12
creamed perpetual spinach, pine nut breadcrumbs

NC BLUE-FIN TUNA CRUDO 24
Nuoc cham, toasted shallots, borage

COLOSSAL CRAB REMOULADE 30
dijonnaise, fines herb, celery root, colossal crab

PASTAS

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tomatoes, pecorino, chiles, lardons

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cream, aleppo, wine, mushrooms, parmesan, parsley

PAPPARDELLE DUCK & SHORTRIB BOLOGNESE 28
cinnamon, parmesan, basil, pangritata

TAGLIATELLE CON VONGOLE 33
middle-neck clams, parsley, breadcrumb

PROPER PLATES

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butter, lemon, garlic, tarragon, bread

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pomme puree, asparagus, birria sauce, ramps

DESSERTS

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(gf)

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vinaigrette, crostini

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creamed perpetual spinach, pine nut breadcrumbs

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Nuoc cham, toasted shallots, borage

PASTAS

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tomatoes, pecorino, chiles, lardons

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cream, aleppo, wine, mushrooms, parmesan, parsley

PAPPARDELLE DUCK & SHORTRIB BOLOGNESE 28
cinnamon, parmesan, basil, pangritata

TAGLIATELLE CON VONGOLE 33
middle-neck clams, parsley, breadcrumb

PROPER PLATES

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OCTOPUS MIGAS 32
curried potatoes, basil & mint (gf)

RACK OF LAMB 55
pomme puree, asparagus, birria sauce, ramps

DESSERTS

BOMBOLO 12
chocolate mousse, hazelnut praline, whipped cream
(gf)

ZABAGLIONE ICE CREAM 8
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Crusty bread, scallions

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dijonnaise, fines herb, celery root, colossal crab

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vinaigrette, crostini

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creamed perpetual spinach, pine nut breadcrumbs

NC BLUE-FIN TUNA CRUDO 24
Nuoc cham, toasted shallots, borage

PASTAS

RIGATONI AL' AMATRICIANA 26
tomatoes, pecorino, chiles, lardons

NC CRAB & LIONS MANE SPAGHETTI 33
cream, aleppo, wine, mushrooms, parmesan, parsley

PAPPARDELLE DUCK & SHORTRIB BOLOGNESE 28
cinnamon, parmesan, basil, pangritata

TAGLIATELLE CON VONGOLE 33
middle-neck clams, parsley, breadcrumb

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chocolate mousse, hazelnut praline, whipped cream
(gf)

ZABAGLIONE ICE CREAM 8
meringue nest, berry sauce (gf)

UPSIDE DOWN CAKE 8
Orange olive oil poppyseed cake with sticky coconut top
fresh local strawberries

(a)gf = (available) gluten-friendly Please let your server know of any allergies.

*These items contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 20% gratuity may be added automatically to a party of six or more.