

DINNER

SNACKS

Jalapeño popper gilda / 4.8 + mini martini / 9

Marinated olives (vg) / 5.5

Bread and butter (v) / 5

A plate of pickles (vg) / 6

Hot bean devilled egg (v) / 5 ea

STARTERS

Mixed beets with yoghurt, white cabbage and achiote vinaigrette (v) / 15

Câr Y Môr crab casino / 21

Barbecued beef tartare with garlic, raw vegetables and many herbs / 17

Grilled shrimp with guajillo chile crisp / 17

Todoli citrus, walnut and radicchio ranch salad (vg) / 16

MAINS

Chalk stream trout 'Almondine' / 37

Grilled lamb with black-eyed peas, cicoria and salsa verde / 41

Duroc pork chop with apple butter, bourbon and grumolo / 37

Pencil cob grits with wild mushrooms, hazelnuts and madeira (v) / 27

- Daily specials / See board or ask your server -

40 day aged rare breed steak / MP

add: three-pepper-butter, miso poivre or salsa verde / 3

SIDES

Honey-buttered cornbread (v) / 7

French fries (vg) / 5

Boiled pink fir potatoes (v) / 7

Seasonal greens with fig leaf vinegar (vg) / 7

