

Chef's Soup 9

Chips & Dip *caramelized onions, scallions, sour cream* 12

White Fish Pâté *potato rosti, radish, pickled mustard seeds, cornichon* 16

Spicy Mussels *chorizo, tomato, cherry pepper, basil, garlic, white wine, grilled focaccia, garlic aioli spread* 19

Blanched Brussels Sprouts *whole grain mustard buttermilk vinaigrette, crispy bresaola, bonito flakes, dill, lemon zest* 12

Tuna Tartare *crispy rice cake, lemongrass aioli, pickled jalapeño, cilantro, lime, scallions, benne seed* MP

BBQ Duck Leg *dark rum bbq sauce, cabbage slaw, preserved meyer lemon vinaigrette, pickled kumquat, benne seed, mint* 17

Local Caesar *little gem lettuce, caesar dressing, garlic confit, focaccia bread crumbs, parmesan* 14 **add white anchovies** 3

Citrus Salad *grilled radicchio, frisée, pecan granola, goat cheese, radish, yuzu vinaigrette, radish, mint* 14

Roasted Grouper *celery root chowder, shaved brussels sprouts, parsley-garlic butter, bread crumbs* 41

Pan Seared Sea Scallops *Anson Mills polenta, green tomato vierge, green olive, capers, basil* 45

Roasted Half Chicken *sweet potato romesco, grilled Bradford collards, black garlic, brown butter demi glace, grilled lemon* 35

Mustard Crusted Pork Loin *top neck clams, fino sherry, shaved fennel, butter beans, tarragon, frisée, fennel oil, demi glace* 39

Hunter Cattle Grilled 14oz Ribeye *Baker's Farm fingerling potatoes, grilled leeks, béarnaise, tarragon, demi glace* 50

House Made Garganelli *bolognese, parmesan, olive oil* 30 **starter** 16

Baker's Farm Carrots *tahini, housemade chili crunch, crispy okra, pickled garlic, radish, red onion, cilantro, mint* 26

Winter 2023



Executive Chef
Brett Cavanna

A DANIEL REED RESTAURANT

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.