

SHARED | STARTERS

Chef's Soup 9

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

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

Chilled Marinated Cucumbers *yuzu-dijon vinaigrette, benne seeds, basil, mint, aleppo pepper* 10

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

Market Ceviche *avocado, red onion, corn, cilantro, pickled jalapeño, yucca chips* MP

Heirloom Tomato Salad *corn, white onions, basil, dill, herb oil, corn vinaigrette* 15

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

Summer Squash *tonnato, tomato confit, frisée, bread crumbs, oregano* 14

MAINS

Mustard Crusted Grouper *heirloom tomato pomodoro, summer squash, black olive tapenade* 40

Bacon Crusted Market Fish *white acre peas, carolina gold rice, lemon butter, scallions, chili oil* MP

Pork Belly Lettuce Wraps *gochujang, vermicelli noodles, peach nauc cham, basil, mint, cilantro* 31

Half Roasted Chicken *Japanese eggplant, farro verde, frisée, salt cured cucumbers, yogurt vinaigrette, dill, demi glace* 38

Grilled Strip Steak *marinated heirloom tomatoes, grilled scallions, basil polenta, demi glace* 48

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

Roasted Cabbage *creamy tahini, pecan dukkah, pickled banana peppers, mint, dill* 26



Summer 2022

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.

