

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 Mushrooms *tarragon, horseradish* 10

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

Snapper Crudo *strawberry nuac cham, salted radish, mint, benne seed, lime zest, lemongrass oil* MP

Farmer's Pick *yogurt green goddess, black olive crumble* 16

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

Lamb Tartare *fry bread, black garlic, whipped goat feta, peas, mint, aleppo pepper* 18

MAINS

Coconut Curry *grouper, coconut milk, lemongrass, green garbanzo beans, okra, rice, chili oil* 39

Pan Seared Mahi Mahi *sea island white peas, fingerling potatoes, fennel, lemon butter* 40

Pork Schnitzel *asparagus, spring onions, alabama white sauce, frisée, dill, demi glace* 38

Lamb Brochette *farro verde, english peas, saffron yogurt, cucumber, mint, demi glace* 41

Grilled Strip Steak *green garlic conserva, roasted mushrooms, hakurei turnips, demi glace* 48

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

Crispy Anson Mills Rice Cake *mushroom teriyaki, curry aioli, crispy okra, fried egg, scallions, benne seed, cilantro* 28



Spring 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.