

First Coast Tastes

Hot Blue Crab Dip 18
grilled toast

Charred Bruschetta 12
heirloom tomato + basil + parmesan

Charcuterie Board 16
georgian paleta, + azar's andouille + acorn tamworth prosciutto

Cheese Board 15
pimento + porter washed griffin + asher blue

Southern Coast Board 24
georgian paleta + azar's andouille + acorn tamworth prosciutto +
pimento + porter washed griffin + asher blue



Soup & Salad

White Asparagus Soup 11
local yulee mushroom +
georgian paleta

Grilled Sprouting Project Romaine Salad 10
parmesan + lemon +
georgia olive oil

Burrata Salad 11
our honey + ramps +
heirloom tomatoes +
basil + white balsamic



Fresh Pasta

Taglitelle 32
blue crab + chili pepper + tomato

Garganelli 28
border spring texel lamb + mint + lil' moo cheese

Linguine 27
sapelo island clams + green garlic pesto

Ravioli 27
local yulee mushrooms + porcini + black truffle + oyster mushroom + seafoam



Mains

Pan Roasted Sea Bass 33
stewed tomato + summer squash + zucchini

Red Grouper 45
blue crab crust + tagliatelle + lemon butter

Seared Local Flounder 27
country road mushrooms + eggplant + arugula

Ash Crusted Ribeye 38
grilled broccoli rabe + onion ash + coriander salt + asher bleu cheese

Laughing Farms Half Chicken 29
congarie and penn rice midlins + zellwood farms corn



Sides

9 each

Seared Local Mushrooms | Grilled Broccoli Rabe
Congaree and Penn Rice Midlins | White Asparagus with Pesto | Orzo with Summer Squash



Dessert

Chocolate Mousse 11
blackout cake + cohen farm pecan brittle

Amelia Island Roasted Coffee Tiramisu 10
sweet grass dairy lil' moo

Fried Cheesecake 10
grateful hill farm goat cheese + georgia peaches

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
All parties of 8 people or more will have an automatic gratuity of 21% added to the check.*

